

HEALTHY SUNDAY BRUNCH 20 DINNERS UNDER \$2



Spicy Tilapia Tostadas p. 68

TAKE A BITE OUTTA LIFE!®

EveryDay

with Rachael Ray®

Ken Oringer

Katie Lee

Michael Symon

Favorite recipes

from celebrity chefs!

RACH'S PALS THROW
A POTLUCK PARTY p. 94



TURKEY TACOS

Sunny Anderson



POTATO CHIP CHICKEN



VEGETABLE LASAGNA



GREEK MEATBALLS



Everyday Solutions to Everyday Problems

As you go about your daily routine, problems pop up. Solve them in the most intuitive, inventive ways with a well-designed solution.

To simplify your every day, take a look at our list of recommendations for resolving common household problems. Say goodbye to complexity and say hello to practical innovation.

Problem:

I can't decide what to wear to work!

Solution:

Start by organizing your closet and hanging similar articles of clothing next to each other. Pants, dresses, skirts and shirts should each have a separate section so that an impeccably put-together outfit is easy to spot.



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Problem:

The cabinet under my kitchen sink is a cluttered mess.

Solution:

Organize cleaning materials under your sink into containers designated for specific tasks such as dishwashing, dusting and bathroom cleaning. Place hooks on the inside of cabinet doors to hang rubber gloves and scrub brushes. You'll be ready for spring cleaning all year long.



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WHAT OUR EXPERIMENT ABOUT OPTIMISM MEANS FOR YOUR FUTURE.



Prudential recently asked people from around the country to share important events that happened to them in the past, along with ones that might happen in the future. We displayed thousands of their answers and discovered an interesting fact: While the past was an even mix of good and bad, our participants believed that the future would be mostly good.

Behavioral scientists call this “optimism bias,” and it’s a major reason why many people fail to plan for risks they’ll likely face in the future. So talk to your financial professional to learn how Prudential can help you protect against whatever tomorrow may bring. Hope for the best. And plan for the rest.

TALK TO YOUR FINANCIAL ADVISOR OR VISIT BRINGYOURCHALLENGES.COM

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on the cover

Photography by Jeff Lipsky; food styling by Michelle Gatton; prop styling by Paige Hicks. Rachael and John: fashion styling by Jane Harrison Fox; hair by Patty Mocarski for Tosler Davis Salon; makeup by Joe J. Simon for Giorgio Armani Beauty. Rachael: blazer by Elizabeth & James; T-shirt and shoes by Rag + Bone; jeans by Won Hundred; necklace by Isabel Marant; bracelet by High Strung Studios. Hair and makeup by Birgitte Philippides (for Katie, Ken and Michael) and by Ryan B. Anthony (for Sunny). Fashion styling by Jane Harrison Fox and Karen Pandiani. Tostada by Christina Holmes. Vegetable lasagna photo by Frances Janisch. All other recipe photos by Jeff Lipsky.

GO DIGITAL!

Get easy access to bonus recipes, party ideas and more when you add our tablet edition to your subscription at RachaelRayMag.com/digitalnow.

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Let the
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begin!



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**READER
WINNER!**

Reader @cheftini inspired us with her New Year's resolution to keep up the tradition of #ItalianSundayDinner. *Mangia!*

IT'S #TBT MONTH!

To get in the spirit for our Throwback Thursday party on page 94, our editors shared these blasts from the past. Tag your old food-related photos with #RRTBT for a chance to be featured in an upcoming issue.



I grew up baking brownies that were so delicious I had to lick the bowl and the spatula!
—Lauren Katz, @lolkatz41



My grandmother, a terrific baker, taught me to make cream cheese cookies, an old family recipe.
—Lauren Purcell, @lepurcell77



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DON'T BE CHICKEN.

MAKE A GREAT SUPPER IN JUST 15 MINUTES.



Sausage ~~CHICKEN~~ ALFREDO

READY IN: ~~1 HOUR~~ 15 minutes

1 pkg. Hillshire Farm® Smoked Sausage

~~3 chicken breast halves, cubed~~

~~2 tbsps. butter, divided~~

~~2 cloves garlic, minced, divided~~

~~2 tbsps. chopped flat-leaf parsley~~

~~1 1/2 tbsps. Italian seasoning~~

~~1/2 onion, diced~~

~~1 1/2 tbsps. salt~~

~~1/2 tsp. ground white pepper~~

8 oz. pasta, cooked, drained

2 cups heavy cream

2 tsp. Cajun seasoning

1/2 cup grated Parmesan

1. Prepare pasta according to package directions; drain and set aside.

Sauté sausage for 5 minutes.

2. ~~Cook chicken in butter, season with salt, white pepper and Italian seasoning in a large skillet over medium-high heat until chicken is no longer pink. Stir in onion and parsley; cook until onions are transparent.~~

3. Add ~~garlic cloves~~, cream and Cajun seasoning and boil. Reduce heat; simmer 3–4 mins. or until mixture begins to thicken. Stir in Parmesan. Add pasta and toss.

Great additions are peas, tomatoes or any of your favorite vegetables. Just stir them in and simmer.



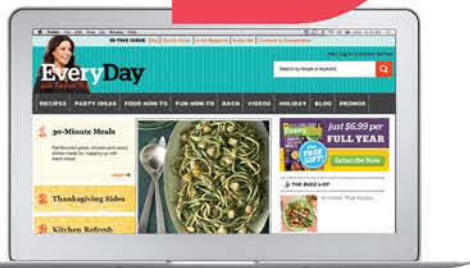
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Hansel and Gretel have
nothing on this candy house
featured at my 4th birthday!
—Shay Spence, @chezspence



The candles on my cake
may have doubled, but my
hair hasn't changed a bit!
—Nina Elder, @ninaelder



1959 was a very
good year for corn!
—Kathleen Krems Terzuoli,
@kkterzuoli



See what we're up to at
Every Day with Rachael Ray!
Follow us on Instagram
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RachaelRayMag.com/Instagram.

Check out
Rachael
in a very
similar
TBT pose on
page 94!

Bake it YOUR OWN

CHERRY
ALMOND CRISP

APPLE PECAN CRISP

BLUEBERRY
COCONUT CRISP

CREATE *Your* CUSTOM CRISP

Create your custom crisp by choosing your favorite fruit, nuts and maybe an add-in. Try our suggestions or come up with your own! The ideas are up to you and your family!

Ingredients

2 (21 oz.) cans of **Lucky Leaf® Premium Pie Filling – Choose: Apple, Cherry or Blueberry**
 ½ cup butter, softened
 1 ½ cups quick oats
 1 cup brown sugar
 ½ cup of finely chopped or sliced nuts of your choice

Prep: 10 min. | Bake: 30 min. | Makes: 10-12

Pick your favorite **Lucky Leaf® Premium Pie Filling: Apple, Cherry or Blueberry.**

Preheat oven to 350°F.

Place two cans of pie filling in bottom of a 9x13-inch pan.

Blend softened butter, oatmeal, brown sugar and nuts until crumbly. Now's the time to add in anything else you'd like to include in your crisp.*

Sprinkle this mixture over pie filling.

Bake for 30 minutes or until golden brown.



For more recipes, visit

LUCKYLEAF.COM

*Add in your favorites: coconut, chocolate chips, cinnamon chips, dried fruit, etc.
The options are endless and the choice is yours!

TASTY STRIKES TWICE



Chimichurri Twice-Baked Potatoes



As our family has made changes to the way we eat, we've now found ourselves falling in love with potatoes. They're so quick and easy, you can use them, like, a million ways, and you don't need heavy sauces to make them really sing.

FRESH!



I favor fresh herbs and spices. An example? Chimichurri Twice-Baked Potatoes. Fresh parsley, oregano, garlic and olive oil make up this Argentinean-inspired sauce that is whipped into baked potatoes. Then you bake them again, creating a golden top and incredibly flavorful, fluffy mashed potato filling. Delicious!

- Heather Christo, heatherchristo.com

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Talk to me!

RACH'S NOTEBOOK



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Visit RachaelRayMag.com/cucina to enter, and one winner will get to choose his or her favorite color of pots, bowls, knives and more. Plus, 10 contestants will have the chance to win a Cucina skillet. Can't wait to win? Shop the entire line at JCPenney, Kohl's or Bon-Ton. See below for entry details.

I asked, you answered

MY MUST-HAVE KITCHEN TOOLS!

It's hard to pick just a few, but I can't live without my knives, cutting board and garbage bowl. Which tools do you prize most?



GLOBAL GOODIES!

You may have noticed that we've been plating dishes on my latest line of cookware: "Cucina" was inspired by my travels in Italy, and every piece has the handmade, rustic look I love about the ceramics there. And I'm not the only one with a new line of internationally inspired merch: My pal Andrew Zimmern has just launched eight new products, including a Spanish-style paella pan (*left*), that reflect the best cooking gear he's discovered on the road. I'll eat to that!



Sartén Super Skillet, \$49.95, chefscatalog.com

Love Your Cucina Sweepstakes: NO PURCHASE OR PAYMENT NECESSARY. A PURCHASE OR PAYMENT OF ANY KIND WILL NOT INCREASE YOUR CHANCES OF WINNING. You must be 18 years of age or older and a legal resident of the fifty (50) United States (including DC) and its territories to participate. Promotion starts March 4, 2015, at 3:00 pm PST and ends May 13, 2015, at 11:59 pm PST. Limit six (6) entries per person: one (1) entry via Facebook and up to five (5) bonus entries for referring friends. There is one (1) Grand Prize (ARV \$1,004.80) and ten (10) First Prizes (each ARV \$39.98) (Total ARV of all prizes: \$1,404.60). One (1) prize per person. Void where prohibited or restricted by law. Only Sponsor: Meyer Corporation, U.S. See official rules at RachaelRayMag.com/official-cucina-rules.

COOKIE SCOOPS

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My garlic press

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MY CELL PHONE... FOR PIZZA DELIVERY

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A GOOD FRYING PAN

The microwave. Enough said!

TONGS CAN OPENER

My onion chopper

STAINLESS STEEL FRYING PAN

COFFEE GRINDER

CAST-IRON SKILLET

WAFFLE IRON CROCK-POT

KITCHENAID STAND MIXER

Love my trash bowl!

A GOOD RUBBER SPATULA

RACH'S NOTEBOOK *Burger of the Month*

Buffalo Joes with Blue Cheese and Carrot-Celery Slaw Relish

MAKES 6 TO 8

This month's recipe is a burger, sloppy joe and Buffalo wing mash-up—all on one bun! And if you find you have leftover relish? Try it on hot dogs! BY RACHAEL RAY

RELISH

- | | |
|---------------------------------|---|
| 1/2 cup cider vinegar | 4 cloves garlic, chopped |
| 3 tbsp. vegetable oil | 2 red Fresno or Holland chile peppers, seeded and chopped |
| 2 tbsp. superfine sugar | 1 tsp. (about 1/3 palmful) ground allspice |
| 1 cup chopped cabbage | 1 cup tomato sauce |
| 2 carrots, shredded | 1/2 cup turkey or chicken stock |
| 2-3 ribs celery, finely chopped | 1/3 cup Frank's RedHot sauce |
| 1 tsp. celery seed | 3 tbsp. (packed) light brown sugar |
| Salt and pepper | 3 tbsp. Worcestershire sauce |

BUFFALO JOES

- | | |
|---------------------------------|---|
| 1 tbsp. olive oil | 6-8 burger rolls, split |
| 2 tbsp. butter | 2 cups crumbled smoked blue cheese (get my favorite at oscarsadksmokehouse.com) or regular blue cheese crumbles |
| 2 lbs. ground turkey or chicken | |
| Salt and pepper | |
| 1 onion, chopped | |

▷ In a large bowl, whisk the vinegar, oil and sugar. Toss with the vegetables and celery seed; season with salt and pepper. Let the relish stand 30 minutes. Drain.

▷ In a cast-iron or other deep skillet, heat the oil over medium-high. Melt the butter into the oil. When the butter foams, add the meat. Season with salt and pepper and cook, breaking up with a spoon, until browned, about 10 minutes. Add the onion, garlic, chiles and allspice. Cook, stirring often, until the onion softens, 5 minutes. Stir in the tomato sauce, stock, hot sauce, brown sugar and Worcestershire. Reduce the heat to low; simmer until thickened, about 2 minutes.

▷ Serve the meat on the rolls and top with the blue cheese and relish.



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RACH'S NOTEBOOK



For more behind-the-scenes shenanigans, watch our video at RachaelRayMag.com/behind-the-scenes.

Say #cheese!

SHOOTING A MAGAZINE COVER when everyone is hungry can be challenging—as you can see from the photos above! We were at the potluck party my chef pals and I threw for this issue: It had a #TBT (Throwback Thursday) theme, and everyone (OK, everyone except Isaboo) brought a favorite retro dish, the one that made him or her fall in love with cooking. Mike Symon came with his mom's Greek Keftedes, or mini meatballs; Sunny Anderson, her famous Southern Style Collards; Adam Perry Lang, or APL as I call him, Potato Chip Chicken—how crazy-cool is that?! I won't give it all away (turn to page 94 to see the rest of the menu and fun) but suffice it to say that I made a big lasagna, John mixed up cocktails and we all had a blast. You will, too, when you throw a #TBT potluck with your friends, laughing over old photos (share them *and* post them with the hashtag #RRTBT). And who doesn't love a potluck? It's my go-to for entertaining—always affordable and super fun, and everyone contributes by bringing a dish that'll really shine.

April is a busy month with Easter, Passover and all those baby and wedding showers. This issue is packed with ideas for every occasion. It's also a season when 30-Minute Meals come in handy. I really mixed it up this month (page 84). Looking to make your own takeout? Try Thai Pesto with Rice Noodles &

Shrimp. Date night? Milanese-Style Tagliatelle with Mushrooms, Asparagus & Peas. My husband's fave: Umami Chili (baby, it's cold outside!). Mom's is the Lemony Risotto with Mascarpone. For me, it would be a coin toss: Spicy Lamb Sausage Ragu or Braised Chicken & Greens. We're also bringing back one of our most popular stories ever with all-new recipes: "20 Dinners Under \$2" (page 65). Yep, that's right—just \$2 for quick and easy dishes that taste like a million bucks!

The springiest meal of the season is Sunday brunch. (Let's be honest: On Sundays, we all sleep way too late for breakfast.) In our Makeover Meal booklet (page 104), we're going all-out with Blueberry Pancakes with Caramelized Bananas, Portobellos Florentine and Huevos Rancheros Salad—and guess what? They're all healthy! Yes, please!

Spring may have officially sprung, but where I'm from in the Adirondacks of New York, it's still cold and dreary out there. If you're in the same boat, just remember: April showers do bring May flowers, so don't let the gray get you down. The world is in full color somewhere!

Love,

PHOTOGRAPHY BY JEFF LIPSKY; FASHION STYLING BY JANE HARRISON FOX; HAIR BY PATTY MCCARSKI FOR TOSLER DAVIS SALON; MAKEUP BY JOE J. SIMON FOR GORGIO ARMANI BEAUTY; RACHAEL: BLAZER BY ELIZABETH & JAMES; T-SHIRT AND SHOES BY RAG & BONE; JEANS BY WON HUNDRED; NECKLACE BY ISABEL MARANT; BRACELET BY HIGH STRUNG STUDIOS; PROP STYLING BY PAIGE HICKS.

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Chorizo Deviled Eggs



Deviled Egg Cups



Hot Deviled Eggs



Caesar Deviled Eggs



Green Olive Deviled Eggs



Doubly Deviled Eggs



Salmon Deviled Eggs



Deviled Eggs with Onions



Asian Deviled Eggs



Deviled Eggs with Shrimp

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DEVILED EGGS WITH RED CHILES: LISA SHIN. LEFT TO RIGHT, ROW ONE: LUCAS ZAREBINSKI, BOYLE & GARDNER, KATE SEARS, JAMES BAIGRIE. ROW TWO: LISA SHIN, LISA SHIN, KATE MATHIS, BOYLE & GARDNER. ROW THREE: TARA DONNE, LISA SHIN, LUCY SCHAEFFER.

This Month's

BREAKFAST & BRUNCH



Feta & Herb Frittata
p. 30



Huevos Rancheros Salad
MM



Sweet Potato Hash
MM



Blueberry Pancakes with Caramelized Bananas
MM



Cheese & Chive Grits
MM



Turkey Sausage Patties
MM



Portobello Florentine
MM

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20 Dinners under \$2

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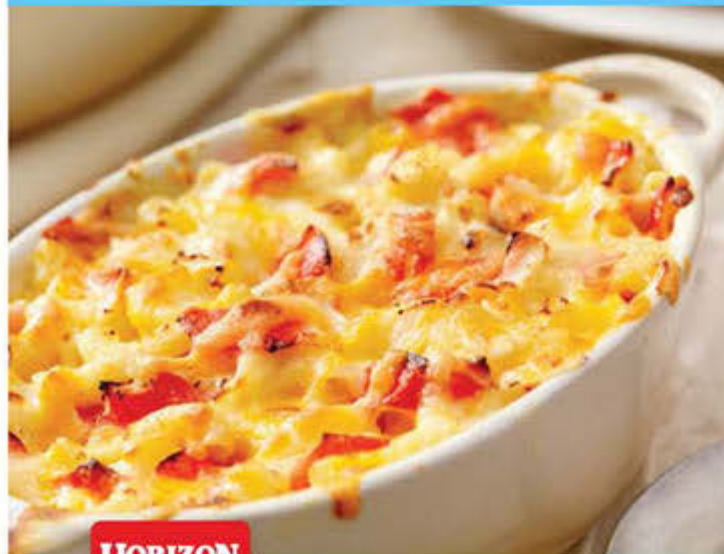


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Ginger-Pom Spritzer, Grapefruit Lemon Spritzer and Orange-Cream Spritzer MM ■

Key

- Fast (30 min. or less)
- Vegetarian
- Freezer-Friendly
- Gluten-Free
- MM Makeover Meal tear-out booklet

ADVERTISEMENT

Add a smile to your menu!
See inside for these delicious
Macaroni & Cheese recipes
brought to you by **HORIZON**.

- ✓ Bacon Crumble Casserole
- ✓ Spinach and Artichoke Macaroni & Cheese
- ✓ Gluten-Free Macaroni & Cheese Primavera
- ✓ Tasty Taco Macaroni & Cheese

← OPEN HERE



This Month's Menu (continued)

20 Dinners under \$2

These fast, fresh meals taste so good, you'd never guess they cost so little!



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Organic Cheese? Yes, Please!



Check out the Mac-N-Ator
for yummy mac recipes
and more: HorizonDairy.com



Look for our growing family throughout the store.

We know the best foods are the ones that leave parents and kids cheering for more. That's why we always do our best to use simple, recognizable ingredients, like real organic cheese and pasta in our delicious mac. It's a choice parents can feel good about—and a whole lot of yum for kids.



MAC — YOUR — MENU WITH HORIZON™

Mix up your family's monthly menu with these creatively delicious recipes from **Horizon**. Each recipe is filled with cheesy goodness that kids love, and ingredients that parents can feel good about.



Bacon Crumble Casserole



YIELD: 4 servings
VARIETY: Bold
PREP TIME: 15 minutes
COOK TIME: 25 minutes

- 1 box Macaroni & Mild Cheddar Cheese
- 4 ounces Horizon Organic cream cheese
- 6 cups fresh water
- ¼ cup Horizon Organic reduced fat milk
- 2 Tbsp Horizon Organic unsalted butter
- ½ cup Horizon Organic shredded cheddar cheese
- 1 cup frozen chopped broccoli, thawed
- ½ cup cooked bacon crumbles
- 1 cup herb Panko

1. Heat oven to 350 degrees. Prepare Macaroni & Cheese according to package directions. Stir in cream cheese and cheddar cheese. Add broccoli.
2. Combine Panko and bacon crumbles. Spray 8x8 casserole dish and pour in Macaroni & Cheese. Top with Panko mixture. Bake for 20-25 minutes, until topping is golden brown.

Spinach and Artichoke Macaroni & Cheese



YIELD: 4 servings
VARIETY: Everyday
PREP TIME: 10 minutes
COOK TIME: 10 minutes



- 1 box Pasta Shells & White Cheddar Cheese
- 6 cups fresh water
- ¼ cup Horizon Organic reduced fat milk
- 2 Tbsp Horizon Organic unsalted butter
- 4 ounces Horizon Organic cream cheese
- 1 cup frozen chopped spinach, thawed
- ½ cup chopped canned artichokes, drained

1. Prepare Macaroni & Cheese according to package directions.
2. Stir in cream cheese until smooth. Add spinach and artichokes.



For great taste use Earthbound Farm fresh or frozen vegetables.



MIX IT UP! Use any Horizon Macaroni & Cheese Product for these recipes.



Gluten-Free Macaroni & Cheese Primavera

YIELD: 4 servings

VARIETY: Classic

PREP TIME: 15 minutes

COOK TIME: 15 minutes



• 1 box Gluten-Free Macaroni & White Cheddar Cheese

- 6 cups fresh water
- ¼ cup Horizon Organic reduced fat milk
- 2 Tbsp Horizon Organic unsalted butter
- 2 Tbsp olive oil
- ½ cup asparagus, cut into 1/2 inch pieces
- ½ cup chopped yellow squash
- ½ cup chopped red bell pepper
- ½ cup frozen peas, thawed
- ¼ cup chopped basil

1. Prepare Macaroni & Cheese according to package directions.
2. While macaroni is cooking, heat oil in sauté pan. Add asparagus, squash and bell pepper. Sauté for 2 minutes.
3. When vegetables are done cooking, add to Macaroni & Cheese. Stir in peas and basil.



Tasty Taco Macaroni & Cheese

YIELD: 4 servings

VARIETY: Adventurous

PREP TIME: 15 minutes

COOK TIME: 10 minutes



• 1 box Super Macaroni & Mild Cheddar Cheese

- 6 cups fresh water
- ¼ cup Horizon Organic reduced fat milk
- 2 Tbsp Horizon Organic unsalted butter
- ½ lb ground beef
- 1 taco seasoning packet
- ½ cup canned corn, drained
- ½ cup canned black beans, rinsed and drained
- 1 cup Horizon Organic sour cream
- 1 cup salsa
- Tortilla chips, to serve

1. Prepare Macaroni & Cheese according to package directions.
2. While macaroni is cooking, brown beef in sauté pan.
3. Add browned beef to Macaroni & Cheese. Stir in taco seasoning packet, corn and beans.
4. Divide between 4 bowls, top with salsa and sour cream and serve with tortilla chips to scoop.

Visit the **HORIZON. MAC-N-ATOR.** to find more mac-filled family friendly recipes. Choose between recipes that are everyday, adventurous or somewhere in between, tell us what ingredients you already have on hand, then watch the **MAC-N-ATOR.** work its magic. You'll have a delicious dinner dialed in minutes.



Go to **HORIZONDAIRY.COM/MACNATOR** to get started AND enter to win free MAC & SNACKS FOR A YEAR!



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ShadyBrookFarms.com

independent family farms

1/700



food & fun

EASY SPRING MEALS ♦ APRIL FOOLS' GIFTS

IN SEASON

GET
FRESH
WITH...

asparagus

Frozen in time

History tells us that asparagus is fit for a king—or an emperor! Ancient Roman leaders were so taken with the veggie that they appointed special ships, known as the Asparagus Fleet, to bring back the fresh harvest. Runners would also transport spears to the Alps, where they were preserved in the snow.

→
Stalk more asparagus
wisdom on the next page!

FOOD STYLING BY MICHELLE GATTON

BY ALIA AKKAM
PHOTOGRAPHY BY PLAMEN PETROV

APRIL 2015
RACHAELRAYMAG.COM

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Spring is here!

Asparagus is one of the first edible signs of the season. Learn to pick and prep yours like a pro.

BE CHOOSY Look for spears that are brightly colored and firm, with tightly closed tips and fresh-looking (not dry) ends.

SIZE 'EM UP Choosing skinny or thick asparagus is mostly a matter of taste—don't assume thick spears are tougher. Some people like the delicate snap of a thin stalk; others prefer the meaty bite of a heftier one.

TIME TO TRIM To clean asparagus, first rinse with water and pat dry with paper towels. Snap the woody bottoms off slim stalks—they naturally break where the tough part ends. To prep thicker stalks, instead of snapping, trim the ends with a knife and use a vegetable peeler to strip the tough outer layer from the lower half.

WHITE These mild, pricey stalks are grown covered in soil and opaque plastic to prevent them from producing chlorophyll.

GREEN The asparagus most commonly found at the supermarket is also foraged wild (look for those at farmers' markets).

PURPLE Antioxidants called anthocyanins make this slightly sweet asparagus violet. It turns green when cooked.



CREAM OF THE CROP

There was more to Andy Warhol's Campbell's fixation than the tomato soup many of us associate with the Pop artist (and which was the first flavor Campbell's introduced). In 1962, his iconic *Campbell's Soup Cans* featured 32 varieties—including cream of asparagus.



Asparagus soup got its 15 minutes in the 1960s!

Stalk options

Try the spring fave in these quick dishes.

ASPARAGUS IN A BLANKET Slather a rolled-out sheet of puff pastry with Dijon mustard and top with grated Parmesan and deli-sliced ham. Cut into 1/4-inch strips; wrap around thin asparagus spears. Brush with beaten egg; sprinkle with more cheese. Bake at 425° until golden.

GREEN ALMONDINE Roast asparagus tossed with olive oil and sliced garlic at 425° until tender; season. Top with toasted sliced almonds and some shaved pecorino.

PRIMAVERA SOUP Simmer chopped asparagus with butter, garlic, vegetable stock and a splash of cream until asparagus is tender. Puree in a blender.

CITRUS SPEARS Toss asparagus spears with olive oil, orange juice and minced shallot; season. Cover and microwave 3 minutes.

ASPARAGUS DIJON Toss steamed asparagus with Dijon mustard, pepper and olive oil. Top with capers and chopped hard-boiled egg.

HANGOVER HELPER!

Like to get your drink on? Consider making asparagus a regular part of your diet. It may help alleviate alcohol's lingering effects, according to the *Journal of Food Science*. The veggie's amino acids and minerals can aid in protecting the liver from damaging toxins.



We have a winner!
In a clinical study,
people prefer Nasacort® over Flonase®.*



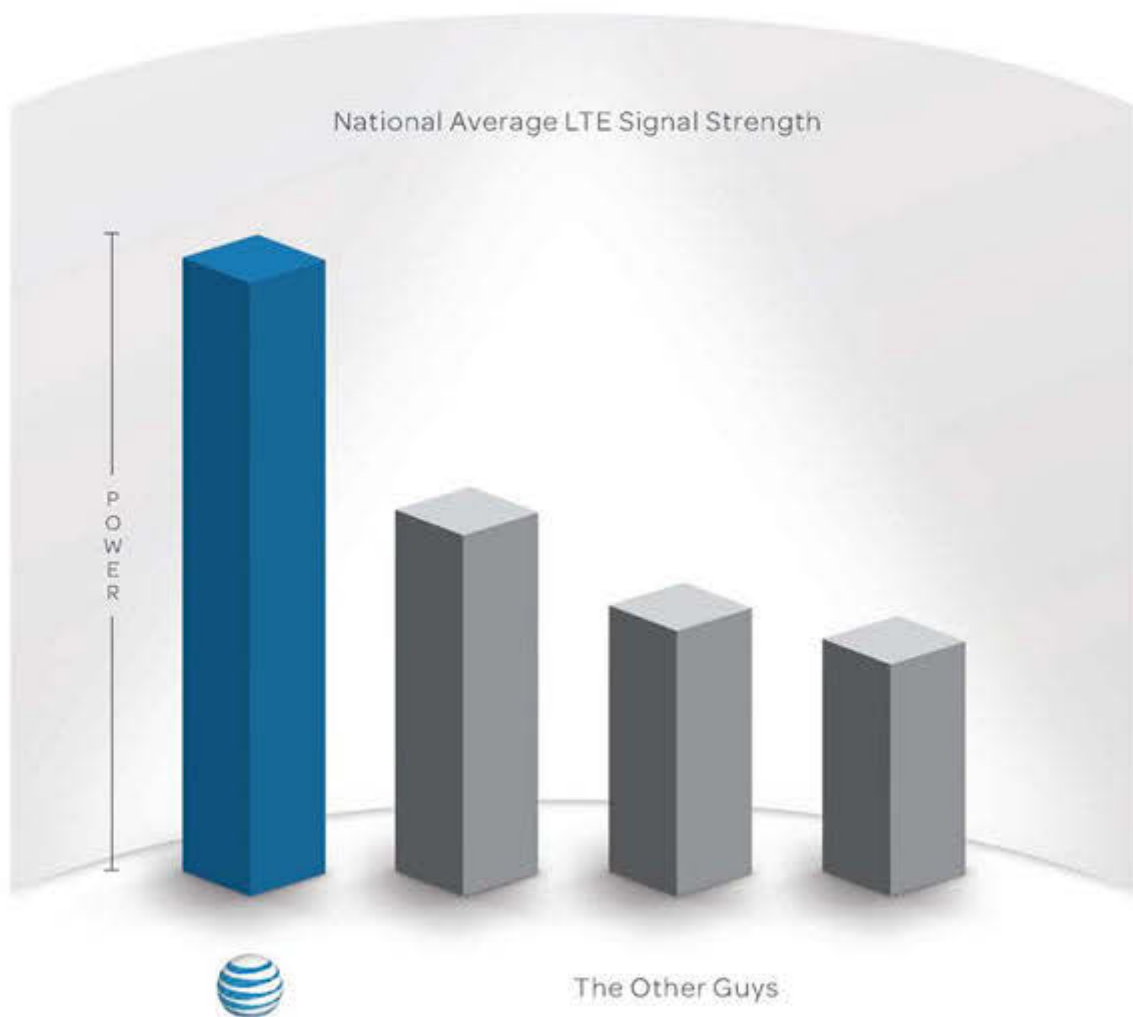
Nasacort is the #1 pharmacist recommended OTC nasal allergy spray**. It relieves your worst nasal allergy symptoms, even congestion, for 24 hours. Experience the difference for yourself.

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Scent-Free	✓	
Alcohol-Free	✓	



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12

FAST IDEAS

1 Grilled Steak & Cilantro Chimichurri

2 strip steaks (8 oz. each)
 • 1 tbsp. canola oil • 1 cup minced cilantro • 3 tbsp. olive oil • 1 tbsp. rice wine vinegar • 2 cloves garlic, minced • 1½ tsp. fish sauce • 1 tsp. red jalapeño or Fresno chile, seeded and minced
 ➔ Season steaks. In cast-iron grill pan or skillet, heat canola oil over medium-high. Cook steaks until browned, 5 minutes per side for medium-rare. In bowl, mix remaining ingredients; season. Spoon over sliced steaks. Serves 2.

Mix it up!

The chimichurri is just as delicious with parsley or basil instead of cilantro.



Glass act!
Using a peeler, shave a few long, thin strips of cucumber to line the glasses before filling.

2 **Cucumber Gin & Tonic**

$\frac{2}{3}$ cup gin • $\frac{1}{2}$ English cucumber, thinly sliced crosswise • $\frac{1}{2}$ cup roughly chopped cilantro • 1 tbsp. fresh lime juice • $1\frac{1}{2}$ cups ice cubes • 1 cup tonic, chilled ➔ In shaker, muddle gin, cucumber, cilantro and lime. Cover; shake vigorously. Divide ice between 2 tall glasses; top with gin mixture, then tonic. Makes 2.

3 **Spring Chicken**

4 bone-in, skin-on chicken thighs • 1 tbsp. canola oil • 1 lb. green beans • $\frac{1}{2}$ cup white wine • 3 cloves garlic, minced • sliced basil • lemon zest ➔ Season chicken. In ovenproof skillet, heat oil over medium-high; sear chicken, skin side down. Turn; add next 3 ingredients. Roast at 425° until cooked, 15 to 17 minutes. Top with pan sauce, basil and zest. Serves 4.



One-pan dinner ↗

4 **Cornbread Croutons**

3 cups cubed day-old cornbread • 2 tsp. minced parsley • $\frac{1}{2}$ tsp. ground cumin • $\frac{1}{4}$ tsp. cayenne • $\frac{1}{4}$ tsp. garlic powder • 4 tsp. olive oil ➔ On foil-lined baking sheet, sprinkle cornbread with next 4 ingredients. Drizzle with oil, season and gently turn to coat. Bake at 400° until golden, gently tossing halfway through, 10 minutes. Serve with salads and soups. Makes 2 $\frac{1}{2}$ cups.



Salad star ↗

5 **Feta & Herb Frittata**

8 eggs • 3 scallions, sliced on an angle • 2 tbsp. minced chives • 1 tsp. minced tarragon • 2 tsp. olive oil • 2 oz. crumbled feta ➔ In bowl, beat first 4 ingredients; season. In 10-inch ovenproof skillet, heat oil over medium-low. Add eggs, dot with feta and cook until bottom is golden, 4 minutes. Broil until just set, about 4 minutes. Serves 4 to 6.



Quick brunch ↗



6 Shaved Asparagus Salad

½ cup fresh ricotta • 1 tsp. lemon zest • 1 lb. thick asparagus stalks • 1 tsp. chopped fresh tarragon • 1 tsp. fresh lemon juice • 4 tsp. olive oil • ¼ cup chopped pistachios ➔ In bowl, stir ricotta and zest; season. Using peeler, shave asparagus into long, thin strips. In another bowl, toss asparagus with tarragon, lemon juice and 1 tsp. oil; season. Divide asparagus and ricotta among plates. Drizzle with remaining oil; sprinkle with pistachios. Serves 4.

Open season!

Turn egg cups into mini salt and pepper bowls and place them around the table.

7 Creamy Cauliflower Soup

2 slices prosciutto • 4 cups chicken stock • 1 lb. cauliflower, chopped • 1 cup minced onion • ½ cup minced celery • 4 cloves garlic, minced • 2 tsp. fresh thyme • ⅔ cup grated Parmesan • ½ cup heavy cream • olive oil ➔ In pan, cook prosciutto over medium until crisp. In pot, boil next 6 ingredients, 13 minutes. Puree with cheese and cream. Top with crumbled prosciutto and oil. Serves 4.



Bowled over ➔

8 Cheesy Mushroom Tart

1 sheet puff pastry, thawed, rolled to 10 x 12 inches • 8 oz. sliced mushrooms • 1 shallot, sliced • 1 tbsp. olive oil • ¼ lb. triple-cream cheese, sliced • 1 tsp. fresh thyme ➔ On parchment-lined baking sheet, prick pastry; bake at 400°, 12 minutes. In skillet, brown vegetables in oil over medium-high, 8 minutes. Top pastry with cheese, vegetables and thyme; bake 6 minutes. Serves 6.



Nice slice ➔

9 Orange-Cream Shake

4 cups vanilla ice cream, softened • ½ cup frozen orange juice concentrate • ½ tsp. orange zest • 4 orange wedges ➔ In blender or food processor, blend vanilla ice cream with orange juice concentrate, orange zest and a small pinch salt until smooth and creamy. Pour into glasses. Garnish with orange wedges and serve immediately. Makes 4.



Give it a whirl! ➔

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TASTE BUDS
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National Taste Test 2013; Silk Vanilla
Almondmilk vs. dairy milk. Character
is a trademark of WhiteWave Foods.

**WHIPPED
CREAM
HACK**
SEE P. 116



10 **Balsamic Berry Shortcakes**

1 lb. strawberries, sliced
• 4 tsp. balsamic vinegar
• 5 tbsp. sugar • 1 cup heavy cream • 1 tsp. pure vanilla extract • 4 large biscuits, split ➔ In large bowl, combine berries, vinegar and 2 tbsp. sugar. In medium bowl, using handheld mixer, beat cream, vanilla and 3 tbsp. sugar on medium until fluffy. Serve with biscuits. Makes 4.

Eye candy

Thread jelly beans onto thin elastic string and tie to make sweet napkin rings.

11 **Hazelnut Mahi-Mahi**

½ cup minced hazelnuts • ¼ cup panko
• ¼ cup finely grated Parmesan • 1 tbsp. minced parsley • 2 skinless mahi-mahi fillets • 1½ tsp. Dijon mustard • 1 tbsp. olive oil • 2 lemon wedges • steamed spinach ➔ In dish, toss first 4 ingredients; season. Rub fish with Dijon; coat in nuts. In skillet, cook fish in hot oil over medium-low until golden, about 3 minutes per side. Serve with lemon and spinach. Serves 2.



Easy & elegant ↗

12 **Romesco & Scallions**

1 cup chopped fire-roasted peppers
• ½ cup toasted almonds, chopped
• 5 tbsp. olive oil • 2 tsp. sherry vinegar
• 2 tsp. tomato paste • 1 clove garlic, minced • ¼ tsp. smoked paprika • olive oil • ½ lb. scallions, trimmed ➔ In food processor, blend first 7 ingredients; season. On oiled grill, cook scallions over high until charred, 2 minutes per side; season. Serve with sauce. Serves 4.



Starter, side or snack! ↗

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A GLASS
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VACATION.**



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FOOLED YA!

Spring's hottest gifts aren't what they seem. Go ahead, take a closer look... but not a bite! BY LISA FREEDMAN



SALAMI NOTES

feature a meaty 1,000 pages each; a string wrapper adds a final convincing touch. \$14, dannabananas.com



Rach gave these to her favorite salami lover: her husband, John!



Forget the condiment shelf, this **HOT SAUCE COCKTAIL SHAKER** belongs on your bar; it holds 14 ounces and the cap works as a jigger. \$25, modcloth.com

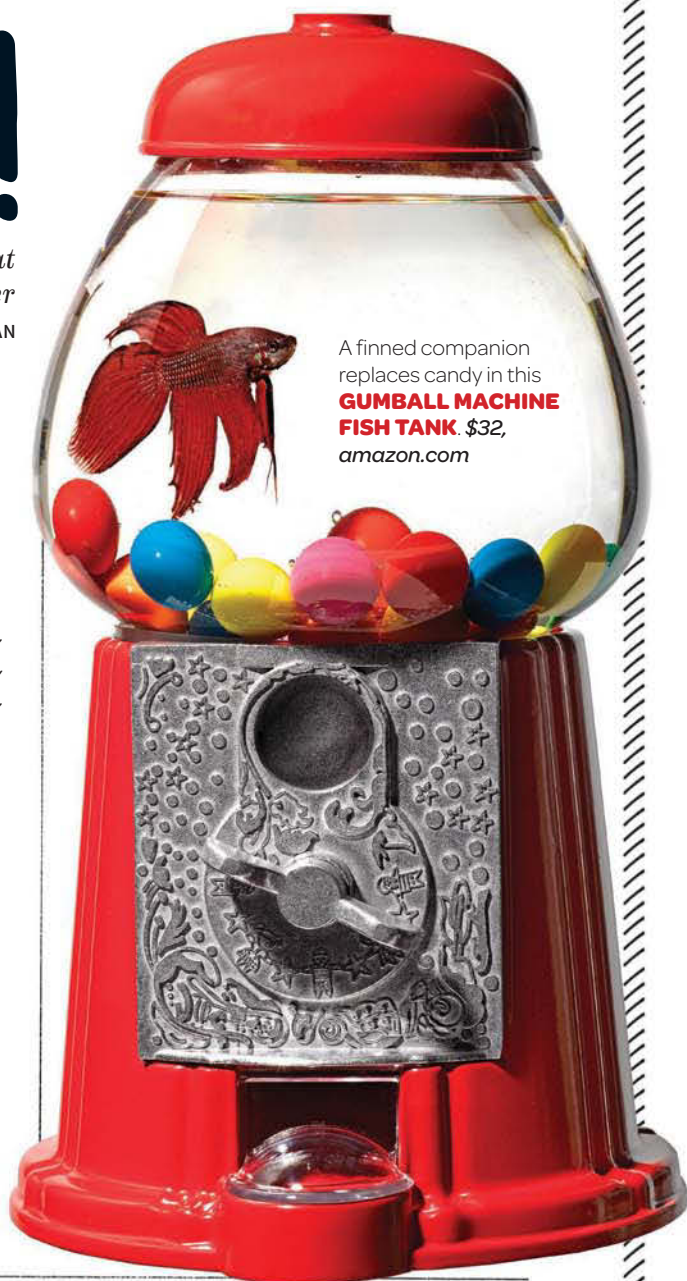
Two year-round must-haves—burgers and sweets—join forces to create this 26-ounce **HAMBURGER COOKIE JAR**. \$30, amazon.com



Don't rip the tops off these **S&P TO GO** packets; they're supersize ceramic salt and pepper shakers. \$20, perpetualkid.com



Squeeze the bear's tummy to light up this seven-inch, battery-powered **NIGHTLIGHT**. \$30, gummygoods.com



A finned companion replaces candy in this **GUMBALL MACHINE FISH TANK**. \$32, amazon.com



LET THEM
MIX UP
LUNCH
TIME TOO



lunchables.com

Lunchables with Smoothie Kabobbles™ lets them mix up their favorite foods

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Save one for the Easter bunny. If you can.



Philadelphia® Easter Mini Cheesecakes

Prep Time: 20 min. | Total Time: 3 hrs. 20 min. incl. refrigeration | Makes: 18 servings

- 1 cup graham cracker crumbs
- $\frac{3}{4}$ cup plus 2 Tbsp. sugar, divided
- 3 Tbsp. butter, melted
- 3 pkg. Philadelphia® Cream Cheese (8 oz. each), softened

- 1 tsp. vanilla
- 3 eggs
- 1 cup plus 2 Tbsp. coconut
- 54 speckled chocolate eggs

HEAT oven to 325°F.

MIX graham crumbs, 2 Tbsp. sugar and butter; press into the bottoms of 18 paper lined muffin cups.

BEAT cream cheese, vanilla and remaining sugar with mixer until smooth.

ADD eggs, 1 at a time, mixing on low speed after each just until blended. Spoon over crusts.

BAKE 25 to 30 minutes or until centers are almost set. Cool completely. Refrigerate for 2 hours.

TOP each cheesecake with 1 Tbsp. toasted coconut shaped into a nest. Fill each nest with 3 speckled chocolate eggs.



Made with fresh milk, real cream and no preservatives.

home & away

THROW A GREAT SHOWER ♦ CHEF TOUR GUIDES ♦ MATZO BALLS GONE WILD

LIFE OF THE PARTY

Garden varieties

This Easter, transform your hard-boiled eggs into adorable fruit and veggie look-alikes.

*It's easy with tips inspired by Amy Weir, the DIY maven behind the blog *Delineate Your Dwelling*.*

BY SARAH STEBBINS AND JENNIFER R. BECK



*Instructions
this way!*

CRAFT & PROP STYLING BY MORGAN LEVINE

PHOTOGRAPHY BY NGOC MINH NGO

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Pineapples



1 Trim gold glitter tape into thin strips. Make an X with two pieces of tape in the center of a yellow-dyed egg. Add additional tape parallel to the first two pieces to create the crosshatch pattern. Build the design outward until the pattern wraps around the entire egg.



2 Layer five 3 x 8-inch strips of green tissue paper. Cut a fringe into the top edge, leaving $\frac{1}{2}$ inch uncut along the bottom. Roll up tissue to create the top frond and affix to the narrow end of the egg with hot glue.

To dye for!

Skip the seasonal egg kits and their often-lackluster hues. Instead, color your eggs with gel food dye, available in craft stores or supermarkets. Let eggs soak for 15 minutes more than the package specifies for an even more vibrant hue.



Strawberries



1 Use a black permanent marker to cover a red-dyed egg in vertical hash marks resembling strawberry seeds.



2 Tie a double knot into a small piece of green raffia and trim the edges as close to the knot as possible without unraveling it. Cut a leaf topper out of green felt. Secure both to the wide end of the egg with hot glue.

Carrots



1 Use a copper paint pen to draw short, slightly wavy horizontal lines around an orange-dyed egg.



2 Cut four to five pieces of green raffia into 4-inch-long strips. Tie them into a knot at one end and trim the excess raffia close to the knot, leaving the other side long. Attach to the wide end of the egg with hot glue.



Radishes



1 Tie a knot into a 3-inch piece of white twine, then trim one end as close to the knot as possible without unraveling it. Attach to the narrow end of a pink-dyed egg with hot glue.



2 Cut two leaf shapes from green tissue paper. With craft glue, attach a 3-inch piece of cloth-covered or floral wire to each, midway up from the bottom of the leaf. Fold leaves around the wires and curl the wire ends together in a small coil. Attach to the wide end of the egg with hot glue.

SHOW US YOUR EGGS!
Tag your decorated Easter eggs on Instagram with **#RRMagFan**. We'll be regramming our faves!



OPEN WIDE

Your Mouth,
not your pocketbook.

Ever find yourself in lunchmeat limbo thinking, "do I get the meat with ingredients I can't even pronounce, or the super expensive, fancy 'hey, look at me' stuff."

It's either affordable or natural. Guess what: you can have both. Have more, not less! Stack it high to the sky! Now that you know, it's easy to



MAKE THE
NATURAL CHOICE.com



Busy with a chance of SHOWERS



It's that time of year when mailboxes fill up with invitations to fete soon-to-be brides and new moms—parties that, let's face it, can be hit or miss in the fun department. So when it comes time for you to host, use this planner to throw a (really, truly) cool event. Each theme can easily skew baby or bridal, and all are guaranteed to be a blast!

BY LISA FREEDMAN

Turn the page for three great parties

SHOWER THEME

MODERN
TEA PARTYGood times are
brewing!Cheers, with
a twist!There's green
tea in this
Champagne!

MENU

Think fun sammies, not high tea!

COCKTAIL: Green Tea Champagne**MOCKTAIL:** Raspberry Arnold Palmers**FOOD:** Italian Salad-wiches

Fruit & Pistachio Toasts

Roast Beet & Spicy Tomato Sammies

Ginger Tea Cakes with Lemon Glaze

Get the recipes at RachaelRayMag.com/tea.

PARTY DIY

These aren't your nana's plain white doilies! Use a bright **Colored Lace Doily Medley** set to make a custom banner to fit your space. Simply fold each in half over a length of twine and secure with a piece of double-sided tape. \$39 for 400 in various colors, napkins.com

MAKE IT
BABY

HOLD A DRAWING CONTEST!

Stock a table with **fabric markers** and **onesies**, and invite guests to create an adorable outfit for the baby-to-be!

MAKE IT
BRIDAL

Set out **plain white teacups** and **permanent ceramic markers** and ask guests to write funny things about the couple.

GEAR UP!



Even the utensils get some color with **Preppy Neon Dots** wooden spoons. \$12 for 20, sucreshop.com



Brighten your table with a bold cover that's as pretty as it is functional. Try this heavyweight **Parisian Bouquet Oilcloth Tablecloth**. \$45, worldmarket.com

Don't do the dishes! For every set of **Cheeky Plates** you buy, the company donates money to Feeding America, a network of food banks. \$4 for 58, target.com



Upgrade your centerpiece with jewel-tone 12-inch **Taper Candles**. \$2.50 each, partyswizzle.com

SHOWER THEME

BURGER BASH

It's patty time!



MENU

Think all-American: sliders with a slew of finger foods!

COCKTAIL: Rum & Coke Slushies

MOCKTAIL: Cherry-Almond Soda

FOOD: Bistro Sliders à la Rachael

Charred Tomato and Red Pepper Ketchup

Onion Rings

Asiago Tater Tots

Shortcut alert!

Save time and pick up bags of frozen potato puffs.

Get the recipes at RachaelRayMag.com/burgerbash.



MAKE IT BABY



MAKE IT BRIDAL

BOTTLE UP THE GOOD TIMES!

Fill **13-Ounce Condiment Dispensers** (\$1.50, containerstore.com) with the mom- or bride-to-be's favorite barbecue sauce or ketchup. Then, turn each bottle into a favor with our **baby-q labels** or **love-potion labels**. Go to RachaelRayMag.com/showerfavor to download the labels and instructions.

PARTY DIY

Set up a cute and easy serving display. Fill colorful foil cupcake liners with potato puffs or other party bites and present them in a wire **3-Tier Cupcake Stand**. \$30, crateandbarrel.com



GEAR UP!



A nice alternative to paper plates, these **Red Deli Baskets** are perfect for holding a slider—or four. \$32 for 36, retroplanet.com



Dress up condiments with **TableCraft Ketchup & Mustard Dispensers**. \$10, amazon.com



For an authentic diner feel, pick up these **Gingham Burger Basket Liners**, available in red or blue. \$6 for 24, surlatable.com



Eco-Flex straws come in all the fun patterns of paper straws but they bend like plastic ones! \$3 for 25, amazon.com



PARTY DIY

Decorate with succulent-filled planters you've upcycled from used cans. Add pebbles on top of the soil for a rustic look.



GEAR UP!

Use this traditional striped **Serape** as a decorative table runner. \$13 for 2-by-5-foot blanket, amols.com

Available in four colors, including orange (shown), this **2.5-Gallon Agua Fresca Jar** comes with a ladle and spigot for serving. \$25, walmart.com

Order a traditional **Picado Banner** with multicolor pennants that are customized for your party. \$25, calaverapress.etsy.com

Skip the bat and scatter these 7-inch **Mini Donkey Piñatas** throughout your party space. \$15 for 3, orientaltrading.com



MAKE IT BABY

PLAY THE LOTERIA!

Let guests test their Spanish skills with **Baby Loteria**, the popular Mexican version of bingo. It features teething rings, bibs and more. \$30, babyloteria.com

MAKE IT BRIDAL

The **Bridal Loteria** game boards are filled with veils, rings and other wedding day things. \$42, partytimecrafts.etsy.com

MENU

Partygoers will be pumped to chip away at this spread.

COCKTAIL: Classic Margaritas

MOCKTAIL: Watermelon Agua Fresca

FOOD: Classic Nachos

Mexican Chopped Salad

Chorizo-and-Potato Taquitos



Mexican Chocolate Surprise Cupcakes

Get the recipes at RachaelRayMag.com/fiesta.



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Follow the eater!

One of the tastiest ways to celebrate spring? Walk in the footsteps of famous foodies.

More and more celeb chefs—most recently, Mario Batali—are stringing their favorite restaurants and specialty shops into walking tours. Feast on down the road! BY DAVID FARLEY

Turn the page for four tasty tours ➡



THE CHEF Mario Batali
THE CITY New York City

On the three-hour **Official Mario Batali Greenwich Village Food Tour**—created but not led by the Maestro of Molto—you'll start with aperitivi at his pizzeria Otto, move on to gnocchi at his Roman restaurant Lupa, continue with cured meat at Pagani, home to his former sous chef Mark Barrett, and end at local sweet spot Dolce Gelateria. In between, you'll hit one of Batali's favorite pasta shops, Raffetto's, plus Faicco's Italian Specialties. Bonus: Return to a Batali joint for dinner and you get preferential seating (\$64; walksofnewyork.com).



THE CHEF Jet Tila
THE CITY Los Angeles

Make like Anthony Bourdain on *No Reservations* and trail chef Jet Tila through the largest Thai community outside Thailand. On the two-hour **Flavors of Thai Town Food Tour**, this *Iron Chef* alum and Thai Culinary Ambassador to the U.S.—who grew up in his family's Thai Town shops and eateries—will give you a crash course in curry paste and fish sauce at bustling Bangluek Market and lead you to the local restaurants' best signature dishes, from papaya salad to jade noodles to coconut-banana fritters (\$125; meltingpottours.com).



THE CHEF Monica Pope
(above) and others
THE CITY Houston

Houston, we have an appetite! In the most ethnically diverse city in the U.S., you want a pro (or two) to help you eat your way through this world of wonders. Enter **Where the Chefs Eat**, a tour that changes weekly, depending on the chef(s) leading it. There are tons of options, including an intro to the city's best Vietnamese eats with chefs Monica Pope of Sparrow Bar + Cookshop and Ryan Pera of Revival Market—or a pilgrimage to the pros' favorite BBQ joints with Chris Shepherd of Underbelly (\$180; houstonculinarytours.com).



THE CHEF Joseph Poon
THE CITY Philadelphia

You may have seen him on the *Tonight Show* or Food Network's *The Best Of* series, but you can also catch Chinese food expert and chef Joseph Poon on the streets of Philly. On his two-hour **Wok'N Walk Tour of Chinatown**, he'll guide you through a herbal-medicine shop, a fortune-cookie factory and a market where the bulk-food section includes everything from abalone to alligator skin. You'll also visit some of the neighborhood's best restaurants for, among other deliciousness, General Joe's Chili Garlic Fresh Ginger Chicken (\$60; josephpoon.com).

MARIO BATALI: REX USA; JET TILA: NBC/GETTY IMAGES; MONICA POPE: DEBORASMAIL.COM; JOSEPH POON: JOSEPH EDELMAN

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Vinophile style

Make any hour of the day wine o'clock with these fun finds.



Yup, you're seeing straight: The dots all over this **Wine Cork Sling Bag** are actual corks, or at least crazy-thin slices of 'em (\$138, uncommongoods.com).



"Served" in a repurposed wine bottle, this **Rewined Rose Candle** has notes of rose petal, white peach and pink peppercorn, and a crisp minerality (\$28, rewinedcandles.com).

Oak barrels are recycled for shady purposes in these **Robert Mondavi Private Selection X Woodzee Sierra Sunglasses** (\$120, woodzee.com).



And the cute ways to reuse oak wine barrels just keep stacking up! Check out these Lucite-accented **Barrel Bracelets** (\$84 each, oliveandpoppy.com).

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Be a green goddess

Taking a page out of the Popeye playbook, the beauty world is harnessing the power of spinach—and other nutrient-rich greens—to fortify your skin and lashes. Dig into this bumper crop! BY ABBIE KOZOLCHYK



1. Let anti-inflammatory **basil** help de-puff your eyes after a big night out: Smooth on **Pür Tone Up Total Eye Fitness** (\$37, purminerals.com).

2. Feed your skin antioxidant-rich **watercress** as you're washing up: **Nourish Organic Moisturizing Cream Face Cleanser** packs a healthy helping of the green, along with a bonus serving of soothing cucumber (\$14, nourishorganic.com).

3. Giving new meaning to choking up, **Physicians Formula Eye Booster Instant Lash Extension Kit** uses extracts of **artichoke** and **basil** to infuse this mega-lengthener with a natural (black) tint (\$15, at drugstores).

4. **Alba Botanica Good & Healthy Anti-Oil Weightless Moisture Lotion** is skincare's answer to green juice, with vitamin-packed **kale**, **spinach** and **Swiss chard** for a megadose of hydration (\$10, albotanica.com).

5. Having forgiven you for the days when you had to be bribed to eat it, **broccoli** is doing you a UV damage-fighting solid in **Mad Hippie Antioxidant Facial Oil** (\$25, madhippie.com).

Have a ball!

Matzo balls, the Passover staple made from ground, unleavened bread, are getting ever cheffier spins. Try to catch one near you! BY DAVID FARLEY



At **Philadelphia's Sbraga**, chef Kevin Sbraga fries his matzo balls, then adds house-made sauerkraut, Russian dressing and pickled apple (sbragadining.com).



Chef Matt Deliso of **NYC's Blue Ribbon Bakery Kitchen** infuses his matzo balls with fresh, black Burgundy truffles (blueribbonrestaurants.com).



Hit **Fort Worth's Grace** for chef Blaine Staniford's matzo balls, which pass for traditional until your first bite: There's foie gras mixed in (gracefortworth.com).



Chef Katsuji Tanabe of **LA's Mexikosher** amps up his matzo balls with beef chorizo. Pork chorizo wouldn't fly at a kosher joint (mexikosher.com).

oh. my. fudge.



Soft, chewy cookie on the outside.
Crazy, delicious fudge on the inside. Booyah.

A shoe-in!

Kick off your high heels and slip into a pair of spring's trendy, stylish sneaks. Your feet will feel so comfy, they just might do a happy dance!

1. Go ankle-deep with suede **Puma Classic Mid Basic Sneakers**. \$55, myhabit.com **2.** Fly down the sidewalk in screen-printed **Birds** sneakers by designer Carrie Van Hise. \$68, bucketfeet.com **3.** The **1500v1** running shoe can take you on a 5K—or to the farmers' market. \$110, newbalance.com **4.** Lightweight **Floral Sneakers** put some spring flowers in your step. \$84, desigual.com **5.** Glitz up your outfit with gold **Fe Lo II Dragon Scale** shoes. \$120, feiyue-shoes.com **6.** Pair the canvas and rubber **Cotu Classic** with your casual duds. \$65, superga-usa.com **7.** Stand out in a crowd with **Roxy Zuma** sneaks' neon soles. \$49, zappos.com

GO-TO KICKS
Rach loves these comfy sneakers so much, she owns them in multiple colors.

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*vs. Poise, **based on average U.S. consumer usage. Poise is a trademark of Kimberly-Clark Worldwide.



LAUREN PURCELL, EDITOR-IN-CHIEF

NEED a fix?

Green thumbs run in my family, and so do black-and-blue ones: I come from a long line of DIYers who aren't afraid to smash a digit or two with a hammer in pursuit of a sense of accomplishment and some dollars saved. These are a few of the affordable home improvements I've pulled off with little more than my basic toolbox and a web search (thank goodness for step-by-step videos). Try them. You may get hooked on being handy!

1. Improve your lighting

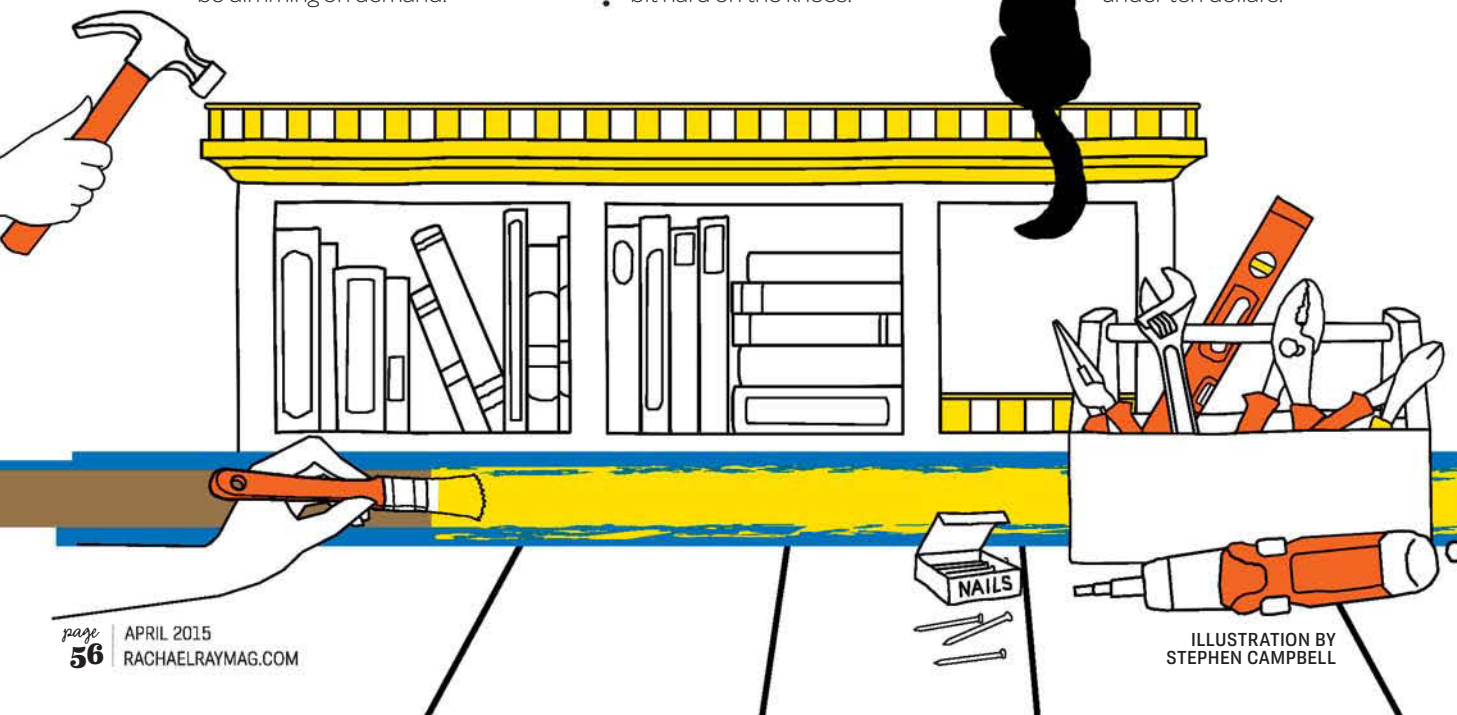
I believe in having every light in the house on a dimmer—I like being able to use the dining room for a romantic dinner or an intricate craft project—but if you're nervous about braving the breaker box, installing in-line dimmers (about \$15 a pop) on your lamps is a nice, safe gateway project. You can position the switch anywhere along the cord—near the lamp's base or, as I've done with bedside lights, mid-cord, so the switch is within reach when I'm lying there, "reading" with my eyes closed. (There are also dimmer extension cords, but who needs another wire to trip over?) Grab a screwdriver (unplug the lamp first!) and something sharp to cut the wires, and in 20 minutes, you'll be dimming on demand.

2. Paint the baseboards

A pristine coat of paint on the walls certainly brightens up a room, but it's also a major undertaking: drop cloths, paint rollers, ladders. You might be surprised what an impact freshly painted baseboards can have, for a lot less—and lower-to-the-ground—labor. After Googling "How much paint will I need?" I calculated that to cover my large, high-ceilinged living room, I'd need around three gallons (which would cost more than \$100), whereas touching up the baseboards called for less than a quart, for about \$20. And not for nothing, instead of devoting a weekend to the project, you can be done in an hour or two. One drawback: It does tend to be a bit hard on the knees.

3. Refinish your cabinet hardware

Before I renovated my kitchen, I had twice upgraded the old one by replacing all the knobs and handles. Pretty easy, but also very pricey, considering that even my apartment-scale kitchen had 16 drawers and cabinet doors. (And apparently, my taste in hardware bears as much relation to my actual budget as my taste in shoes.) A couple of years ago I learned that you can refinish metal pulls with steel wool, metallic paint and a little elbow grease. This is a project where online instructions are particularly helpful, but once you've watched a video or read the steps, you'll see how easy it is to get shiny, happy, like-new hardware—for under ten dollars.



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COUNTER INTELLIGENCE

MINCE AND REPEAT

Garlic is a must-have ingredient, but the chore of finely chopping each clove stinks. Before you give up and reach for the jarred stuff, check out five cool tools to help you get the job done. BY LISA FREEDMAN

*
*Measure
up!*

1 AVERAGE-SIZE
CLOVE
=
1 TEASPOON OF
MINCED GARLIC

*

PROP STYLING BY SONIA RENTSCH.

PHOTOGRAPHY BY CLAIRE BENOIST

APRIL 2015 | page
RACHAELRAYMAG.COM | 59

Great garlic gadgets

Kitchen-tool aisles are flooded with wacky ways to break down a clove. Skip the confusion and check out these top options.



Vroom!

Put several peeled cloves in the **Chef'n GarlicZoom XL** and wheel it around like a toy car. (A short spin gives you big chunks; longer rides result in a fine mince.) Then open the hatch, remove the blade and shake out the pieces. When you're done, run it through the dishwasher for quick and easy cleanup. \$15, surlatable.com



Mash peeled garlic with the center of the **Rocker** (a gentle back-and-forth motion will do the trick) and use a spoon to scoop the pieces into your pan. You'll barely even touch the garlic, but just in case, the tool is made with stainless steel, which is often touted as an odor neutralizer. \$15, josephjoseph.com

Hack to basics

You may already have the perfect tool. Here's how to turn everyday kitchen items into garlic processors!

THE HACK: easy peeling
THE TOOL: two bowls

Put unpeeled cloves into a metal bowl and dome another metal bowl on top. Hold the bowls together and shake for 10 seconds. The papery skins will shake right off the cloves.

THE HACK: instant pasting
THE TOOL: a grater

When test kitchen director Janet Taylor McCracken needs garlic paste, she reaches for her Microplane grater. "It's faster than chopping and you can grate right into your pan," she says. (It's Rachael's go-to garlic tool, too!)

THE HACK: quick mincing
THE TOOL: a fork

Squash a peeled clove with the tines of a fork. Scrape the pieces off the fork and into a pile, then squash them again with the tines in the opposite direction. Repeat until the pieces are the desired size.

THE HACK: peeling, mincing and pasting
THE TOOL: a chef's knife

Many pros prefer this method. Use the side of the blade to smash a clove, then peel it. To mince, slice it lengthwise and crosswise, then chop. To paste, sprinkle a clove with salt, then smear several times with the side of the blade.

Use the square nub on the side of this **Garlic Press** to bust the clove out of its skin, then roll the honeycomb grid over the clove to mince it. Bonus: The purple cover can be used to corral the pieces. \$20, crispcooking.com



The **NexTrend Garlic Twist 3G** is great for rough chopping and mincing; the more you twist, the finer the pieces. You can also use it for olives, herbs, jalapeños, ginger and more. \$18, 2shopper.com

The **Garject** works like a classic garlic press, but it has a built-in scraper to get every last piece and an ejection button so you can trash the peel without ever having to touch it. \$38, dreamfarm.com



Who knew? Garlic is good for you, but to get the most benefit, chop it and let it sit 10 to 15 minutes before eating or cooking. This allows disease-preventing allicin to form. It's worth the wait!

SUNNY ANDERSON

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Tilapia
Tostadas
with Lime
Crema
page 68

POULTRY

1 Turkey Albóndigas Soup

½ lb. ground turkey • 1 tsp. chili powder • 4 cups chicken stock • 2 cups canned hominy, drained • 1 ear corn, cut into rounds • 1 large carrot, peeled and chopped • 1 poblano pepper, chopped • 2 tbsp. olive oil • 2 tsp. dried oregano • 3 scallions, chopped • ⅓ cup chopped cilantro • 4 lime wedges ➔ in bowl, mix turkey and chili powder, ½ tsp. salt and ¼ tsp. pepper; shape into twelve 1-inch meatballs. In large pot, bring next 7 ingredients to simmer over medium-low. Add meatballs and simmer 15 minutes. Add scallions and cilantro. Simmer 10 minutes; season. Serve with lime wedges. Serves 4.

\$1.69

2 Teriyaki Chicken & Pineapple Rice

• 1 cup white rice, cooked • 1 cup diced canned pineapple • ⅓ cup chopped chives • 3 tbsp. butter • 6 tbsp. frozen lemonade concentrate, thawed • 3 tbsp. soy sauce • 1 tbsp. brown sugar • 4 boneless, skinless chicken thighs ➔ In large skillet, stir rice, pineapple, chives and butter over medium-high until warm, 3 to 5 minutes; season. In medium skillet, whisk next 3 ingredients. Add chicken, cover and cook over medium, 8 minutes. Uncover, turn chicken and cook over medium-low, basting, until sauce thickens and chicken is firm and cooked through, about 7 minutes. Serve with rice. Serves 4.

\$1.38



\$1.76

4 Orange-Chipotle Chicken & Sweet Potatoes

$\frac{3}{4}$ cup orange marmalade
 • $1\frac{1}{2}$ tbsp. adobo sauce from canned chipotles • $1\frac{1}{2}$ tbsp. cider vinegar • 1 tbsp. miso (optional) • $\frac{1}{8}$ tsp. ground cloves • 3 sweet potatoes, cut into thin wedges
 • 1 orange, quartered
 • 2 tbsp. olive oil • 4 large chicken drumsticks • $\frac{1}{3}$ cup flour → In bowl, whisk first 5 ingredients; season. Reserve $\frac{1}{3}$ cup sauce. On foil-lined baking sheet, brush potatoes and orange with oil; season. Season chicken, toss in flour, then brush with sauce. Arrange on baking sheet with potatoes and orange. Roast at 475°, 15 minutes. Turn chicken; brush again. Roast until juices run clear when pierced with a knife, 10 minutes. Serve with reserved sauce. Serves 4.

3 Buffalo Chicken Ziti

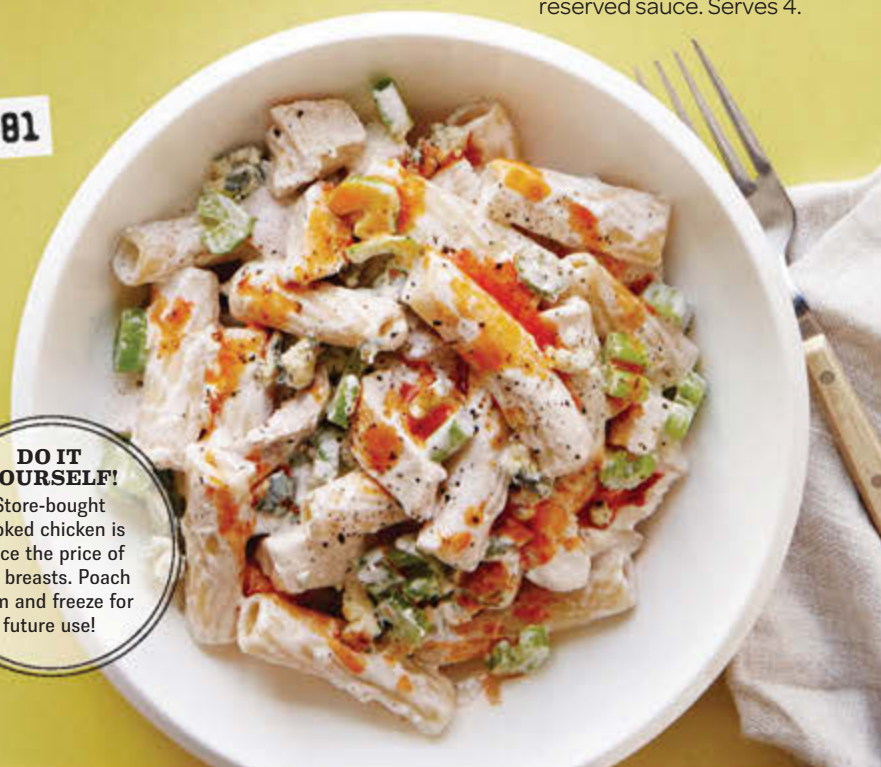
$\frac{1}{3}$ cup hot sauce • 2 tbsp. olive oil • $1\frac{1}{2}$ tbsp. white vinegar • 12 oz. ziti rigate • 6 oz. cream cheese • 5 oz. ($1\frac{1}{2}$ cups) crumbled blue cheese • 4 ribs celery, thinly sliced • $1\frac{1}{2}$ cups diced cooked chicken →

In medium bowl, whisk first 3 ingredients; season. In large pot of boiling salted water, cook pasta to al dente. Drain, reserving $1\frac{1}{4}$ cups cooking water. In pot, stir cooked ziti, pasta water, cream cheese, blue cheese and celery over medium-low, stirring, until smooth, about 5 minutes. Stir in chicken; season. Serve pasta with hot-sauce mixture. Serves 4.

\$1.81

DO IT YOURSELF!

Store-bought cooked chicken is twice the price of raw breasts. Poach them and freeze for future use!



SEAFOOD

\$1.95

5 Shrimp & Herb Risotto

2 cups chicken stock • 20 frozen raw medium shrimp • ¼ cup vermouth or white wine • 1 cup chopped onion • 1 cup arborio rice • 3 tbsp. butter • 2 cloves garlic, chopped • 2 tsp. lemon zest • 1 cup frozen peas, thawed • ½ cup chopped basil • 1 tbsp. fresh lemon juice ➔ In saucepan, simmer first 3 ingredients and ½ cup water, 8 minutes. In another saucepan, cook next 5 ingredients over medium-high, stirring, 3 minutes. Strain stock into rice; boil. Cook over medium-low, stirring, until creamy, 14 minutes. Stir in shrimp and remaining ingredients; season. Serves 4.

\$1.82

6 Mediterranean Tuna & Potato Salad

½ cup olive oil • 3 tbsp. white wine vinegar • 1½ tsp. chopped fresh rosemary • 1 clove garlic, chopped • 1¼ lbs. red potatoes, cut into ½-inch wedges • ¼ lb. green beans, trimmed • 4 plum tomatoes, quartered • 4 oz. crumbled feta • 2 oz. pitted olives • 1 can (12 oz.) chunk tuna in water, drained ➔ In bowl, whisk first 4 ingredients; season. In large pot, steam potatoes, covered, over medium-high until starting to soften, 8 minutes. Add green beans and steam until potatoes are tender and beans are crisp-tender, 4 minutes. In bowl, toss vegetables with remaining ingredients and dressing. Serves 4.

\$1.79

7 Green Goddess Tilapia on Orzo

4 oz. butter, softened • ⅓ cup chopped parsley • 3 tbsp. chopped tarragon • 1 scallion, chopped • 1 tbsp. white wine vinegar • ½ tsp. hot sauce • 4 tilapia fillets (about 3 oz. each) • 3 tbsp. flour • 2 tbsp. olive oil • 10 oz. orzo, cooked ➔ In food processor, blend first 6 ingredients; season. Season fish; coat with flour. In large skillet, heat oil over medium-high. Add fish and cook until golden, 3 minutes per side. In bowl, toss orzo with half the herb butter; season, divide among 4 plates. Top with fish and remaining herb butter. Serves 4.

FRESH IDEA

Got extra fresh herbs? Chop, then place them in ice cube trays, cover with olive oil and freeze to add to soups, sauces and more.

\$1.66

8 Tilapia Tostadas with Lime Crema

4 tilapia fillets (about 3 oz. each) • cooking spray • ½ cup chopped cilantro • ⅓ cup sour cream • ½ jalapeño, chopped • 1 tbsp. fresh lime juice • 1½ cups shredded cabbage • 1 cup peeled, grated carrots • ½ cup thinly sliced red onion • 8 tostada shells ➔ Coat baking sheet with cooking spray. On baking sheet, spray fish with cooking spray; season. Roast at 450° until opaque in center, 8 to 10 minutes. In food processor, blend next 4 ingredients; season. In bowl, toss cabbage, carrots and onion; season and divide among tostada shells. Top with pieces of fish and crema. Serves 4.

HANDS OFF, HEAT!
SEE P. 116

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*Per 3.5 oz portion. Contains 200mg of ALA per 56g serving, which is 15% of the daily value for ALA (1.3g).

GROUND BEEF

9 Mini Shepherd's Pies

1 large potato, peeled and diced • 2 parsnips, peeled and diced • 3 tbsp. butter • 1½ tbsp. fresh thyme leaves • 1 lb. ground beef • 1 cup frozen peas • ¼ cup canned condensed French onion soup • 1 tbsp. flour • 1 tbsp. tomato paste • 1 clove garlic, minced → In bowl, microwave potato and parsnips in ¾ cup water, covered, until tender, 10 minutes; drain. Mash with butter and 1 tbsp. thyme; season. In cast-iron skillet, cook beef over medium-high, breaking up with a spoon, until browned, 8 minutes. Stir in remaining ingredients and ½ cup water; bring to boil. Season. Divide among ramekins; cover with potatoes. Bake at 475° until golden, 5 minutes. Top with remaining thyme. Makes 4.

\$1.68

NO-WASTE TOMATO PASTE!

Buy tomato paste in a tube so you can use a bit, reseal it and keep it in the fridge.



\$1.94

10 Open-Face Caesar Burgers

⅔ cup Caesar dressing • 4 slices French bread • ⅔ cup grated Parmesan • 1 lb. ground beef • 6 cups chopped romaine → Spread 1 tbsp. dressing on both sides of bread. On parchment-lined baking sheet, bake bread at 400°, 6 minutes. Turn, sprinkle with 2 tbsp. Parmesan and bake another 6 minutes. Form beef into 4 patties; season. In cast-iron skillet, cook patties over high, flipping once, about 4 minutes per side for medium-rare; transfer to bread. In bowl, toss romaine with remaining dressing and cheese; pile onto burgers. Makes 4.



11 Beef & Zucchini Lettuce Wraps

1 lb. ground beef • 1 cup grated zucchini • 1½ tsp. ground cumin • ½ tsp. ground cinnamon • 1 cup Greek yogurt • ¼ cup torn mint • 1 tbsp. fresh lemon juice • 8 Bibb lettuce leaves • 2½ tsp. sriracha ➔ In large bowl, mix first 4 ingredients with 1 tsp. salt and ½ tsp. pepper; shape into 8 oval patties. In ovenproof skillet, cook over medium-high, flipping once, 5 minutes. Bake at 450° until cooked, 8 minutes. In bowl, mix next 3 ingredients. Serve beef in lettuce leaves, drizzled with yogurt and sriracha. Serves 4.

\$1.66



12 Cheesy Chili Fusilli

¼ lb. ground beef • 1 cup (half a 21-oz. can) drained seasoned pinto beans, such as Bush's Texas Ranchero • 2 tsp. chili powder • 1½ tsp. hot sauce • 6 oz. fusilli, cooked (1½ cups pasta cooking water reserved) • 2 tbsp. flour • 2 cups grated cheddar • 4 scallions, chopped ➔ In cast-iron skillet, cook beef over medium-high, breaking up with a wooden spoon, 5 minutes. Stir in next 3 ingredients; season. In saucepan, whisk pasta water and flour; bring to boil. Add pasta and cheese; stir over medium, 3 minutes. Season. Top with chili and scallions. Serves 4.

\$1.26





SAUSAGE

13 20-Minute Cassoulet

$\frac{1}{3}$ cup panko • 4 tbsp. olive oil • 1 cup chopped onion • 4 cloves garlic, chopped • $\frac{1}{2}$ tsp. chopped rosemary • 2 cups drained cannellini beans, lightly mashed • 6 oz. Andouille or other smoked sausage, sliced • 1 cup chicken stock • $\frac{1}{8}$ tsp. ground allspice • 1 plum tomato, diced • $\frac{1}{4}$ cup chopped flat-leaf parsley ➔ In skillet, stir panko and 1 tbsp. oil over high until panko browns, 2 minutes; season. Transfer to plate. In skillet, cook onion, garlic and rosemary in remaining 3 tbsp. oil over medium, 5 minutes. Add next 4 ingredients and stir until liquid thickens slightly, 10 minutes; season. Stir tomato and parsley into cassoulet; sprinkle with panko. Serves 4.

14 Chorizo Quesadillas

$\frac{3}{4}$ lb. fresh chorizo links, casings removed • 1 red onion, chopped • 4 radishes, thinly sliced • $\frac{1}{2}$ cup chopped cilantro • 2 tbsp. fresh lime juice • 4 eight-inch flour tortillas • $1\frac{1}{2}$ cups grated pepper jack ➔ In skillet, brown chorizo with onion over medium, stirring until crumbled, 6 minutes. In bowl, toss next 3 ingredients; season. Divide chorizo among tortillas. Top with cheese; fold in half. In large skillet, working in batches, cook until cheese melts, 3 minutes per side. Cut into wedges. Top with radish salsa. Makes 4.

15 Sausage Stromboli

8 oz. Italian sausage, casings removed • flour, for dusting • 1 lb. pizza dough, quartered • 1 egg, separated • 2 cups diced broccoli, cooked • 6 oz. sliced provolone • 5 jarred cherry peppers, chopped ➔ In skillet, brown sausage over high, stirring until crumbled, 5 minutes. On floured work surface, roll out dough into four 6-by-8-inch rectangles; brush with beaten egg white. Layer broccoli, cheese, peppers and sausage in center; season. Lift long dough edges to meet in center; pinch edges to seal. Transfer to parchment-lined baking sheet, seam side down. Brush with beaten egg yolk; cut slits into dough. Bake at 500°, 10 minutes. Makes 4.

16 Kielbasa & Cabbage Soup

10 oz. kielbasa, diced • 3 cups chopped cabbage • 1 onion, chopped • 3 ribs celery, sliced • 1 can (14.5 oz.) diced tomatoes • 1 tbsp. smoked paprika • 2 tsp. caraway seeds • 3 cloves garlic, minced • $\frac{1}{2}$ cup sour cream ➔ In pot, brown kielbasa over medium-high, 5 minutes. Stir in next 3 ingredients; cook 5 to 7 minutes. Add tomatoes, paprika, 1 tsp. caraway and $2\frac{2}{3}$ cups water; bring to boil, then cook over medium, 15 minutes. Stir in garlic; season. Divide among 4 bowls; top with sour cream and remaining caraway. Serves 4.

USE IT UP

You can fill stromboli with whatever vegetables or meats you have on hand—even leftovers!



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\$1.74

17 Peanut Noodles with Veggies

1/3 cup creamy peanut butter • 1/4 cup fresh lime juice • 2 tbsp. sugar • 2 tbsp. chili-garlic sauce • 2 tsp. soy sauce • 2 tsp. hoisin sauce • 6 oz. linguine, cooked • 4 cups sliced bok choy • 8 oz. bean sprouts • 1 large carrot, grated • 1 red bell pepper, thinly sliced • 1 cup roasted peanuts, coarsely chopped ➔ In large bowl, whisk first 6 ingredients; season. Toss with remaining ingredients; season. Serves 4.

VEGETARIAN

18 Grilled Cheese & Red Cabbage Sandwiches

\$1.45

4 cups thinly sliced red cabbage • 4 tbsp. olive oil • 3 tbsp. apricot preserves • 3 tbsp. cider vinegar • pinch crushed red pepper • 4 tbsp. Dijon mustard • 8 slices bread • 4 tbsp. horseradish sauce • 10 oz. sliced Monterey jack ➔ In skillet, cook cabbage in 3 tbsp. oil over medium until softened, 5 minutes. Stir in next 3 ingredients and cook until liquid is absorbed, 4 minutes; season. Spread mustard on 4 slices of bread and horseradish on remaining slices. Build sandwiches with the cabbage, cheese and bread. Brush outside of sandwiches with remaining oil. In a large skillet, cook over medium until cheese melts, 4 minutes per side. Makes 4.





\$1.34

20 Zucchini Dutch Baby with Red Pepper Sauce

2 cups grated zucchini • $\frac{2}{3}$ cup half-and-half • $\frac{2}{3}$ cup flour • 2 eggs • 1 tsp. fresh thyme • 1 tbsp. plus $\frac{1}{2}$ cup fresh ricotta • 1 tbsp. olive oil • 1 cup drained jarred roasted red peppers • 2 tbsp. tomato paste • 1 tbsp. red wine vinegar ➔ In bowl, whisk first 5 ingredients with $\frac{1}{2}$ tsp. salt and 1 tbsp. ricotta for batter. In nonstick skillet, heat oil over high. Add batter, dollop with remaining ricotta and bake at 425° until center is set and edges are browned, 20 minutes. In blender, puree remaining ingredients for sauce; season. Slice Dutch baby into wedges; serve with sauce. Serves 4.

19 Falafel Pitas with Tzatziki Salad

1 cup plain yogurt • 4 scallions, chopped • 1 Persian cucumber, diced • 1 plum tomato, diced • 1 jalapeño, chopped • $\frac{1}{4}$ cup chopped fresh cilantro • 2 cans (15 oz. each) chickpeas, rinsed • $2\frac{1}{2}$ tsp. ground cumin • 2 tsp. baking powder • 1 clove garlic • 2 eggs, separated • $1\frac{1}{2}$ cups panko • $\frac{1}{2}$ cup olive oil • 4 pitas, toasted ➔ In bowl, mix first 5 ingredients with half the cilantro; season. In processor, blend next 4 ingredients with yolks and $\frac{1}{4}$ cup panko; season. Form mixture into 4 patties. Coat in lightly beaten egg whites, then remaining panko. In large skillet, heat oil over medium-high. Cook patties until browned, 5 minutes per side. Serve on pita, topped with salad and remaining cilantro. Makes 4.

\$1.56



STOCK UP

Keep staples, like canned beans, on hand so you can cook easy, affordable dinners in a snap.

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Taste the trend

Beet the clock!

This salad took mere minutes to make thanks to the latest produce craze: steamed, vacuum-sealed, ready-to-eat veggies. Keep these on hand for instant meals! BY ANDREA LYNN

**Love Beets
Cooked Beets**
No need to peel these guys, or worry about stained fingers. Look for flavored versions, too. (\$2.99)
Minutes saved: 35



**Monterey Farms
ArtiHearts**
As close to fresh as possible, these are plucked, hand-trimmed and steamed within 24 hours. (\$5.99)
Minutes saved: 40



**Melissa's
Peeled & Steamed
Baby Potatoes**
Potato salad just got easier with these tender, pre-cooked spuds. (\$4.99)
Minutes saved: 30



**Trader Joe's
Steamed Lentils**
Fresher tasting than canned beans, these French lentils have a nice al dente bite. (\$2.99)
Minutes saved: 25



Toss cooked beets with crumbled goat cheese, EVOO and snipped chives for an almost-instant salad!



shopping showdown!

★ BATTLE OF THE GRAHAM CRACKER CRUSTS ★

STORE-BOUGHT

The flavor and texture are spot on, but these premade shells limit you in terms of presentation. There's nothing pretty about the foil tin, and don't even try to transfer the crumble-prone crust to your own pie plate. Did we mention they're more expensive?

VS

HOMEMADE

It's the easiest of all the piecrusts to make! Just mix the ingredients and get them in the pie pan—it'll get prettier as you work. Plus, you can customize the flavor by adding cinnamon, cocoa or ginger, or double the recipe for a more substantial crust.

MAKE ONE!

Mix 1¼ cups graham cracker crumbs, ½ cup melted butter, ¼ cup sugar and a pinch of salt. Press into pie pan and bake at 350° for 7 to 10 minutes—or fill it unbaked!

None
\$2.66

PREP
PRICE

15 minutes
\$1.83

AND THE WINNER IS...
HOMEMADE!

BY ERICA CLARK

Label sleuth

Oil change!

Rachael says she no longer defaults to EVOO because other olive oils have gotten so good. Learn what's what—and consider branching out.

BY MICHELLE PILLEPICH

Extra virgin olive oil: The highest quality and the most expensive, various grades of EVOO are made by pressing fresh whole olives at 86° or cooler. "Look for a deep-green color and a fruity smell," Rach says.

Virgin olive oil: A step below EVOO, this oil contains minor defects (like a lack of fruity flavor and a slight acidity) that disqualify it from being designated extra virgin. Great for cooking.

Olive oil: Processed at temps higher than 86°, the final result is relatively tasteless, which isn't necessarily a bad thing. Use it for cooking or baking when you don't want to alter the dish's flavor.

Light olive oil: All olive oils have the same amount of calories and fat. It's "light" because of the neutral taste and color, which may result from being blended with other oils like canola.

Checkout! We tested hundreds of products to find the best new buys for your grocery list. BY NICOLE WITKO

1. Easy peas-y! No-fuss, steam-in-bag **Alexia Foods Sweet Parmesan Peas** are cheesy and ready in five minutes. (\$2.49)

2. Use **Crisco Organic Coconut Oil** just like butter. Panfry with it, whip it for frostings... it's even delish on toast! (\$6.99)

3. Add these to your Easter basket: ooey-goopy filled **Nestlé Crunch Creamy Caramel NestEggs**. (\$2.99)

4. Love almond milk? Try **Silk Original Cashewmilk** in your next cup of coffee for a nutty alternative. (\$3.49)

5. Spice up a burger (or anything else) with a dollop of **Heinz Tomato Ketchup Blended with Sriracha** Flavor. (\$2.69)





How Wendy's® preps Romaine.

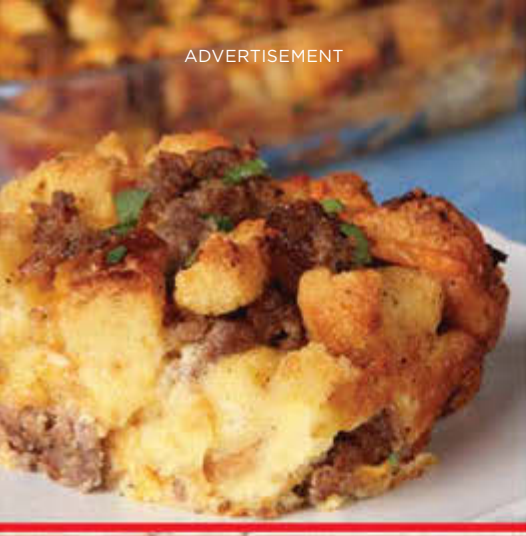


How other “salad places” prep Romaine.

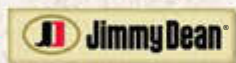
You'd be surprised who's cutting corners on salads. Not Wendy's. We make our salads fresh every day, starting by hand-washing and hand-prepping whole heads of Romaine in our restaurants. Some other salad places often use Romaine that's processed in a factory and shipped pre-bagged, then served in a fancy bowl with a fancy price tag. At Wendy's, we believe it's not what your salad goes into, it's what goes into your salad.

It's time to look beyond the bowl at [YouTube.com/Wendys](https://www.youtube.com/Wendys).





MAKE — BRUNCH — BETTER



SAUSAGE BRUNCH CASSEROLE

INGREDIENTS:

1 pkg. Jimmy Dean® Premium Pork Regular Roll Sausage

6 eggs
2 cups milk
1 tablespoon Dijon mustard
2 pkgs. (5 ounces each) seasoned croutons (about 6 cups)
2 cups (8 ounces) shredded sharp cheddar cheese, divided

DIRECTIONS:

- 1. PREHEAT** oven to 350°F. Cook sausage in large skillet over MEDIUM-HIGH heat 8-10 minutes or until thoroughly cooked, stirring frequently; drain.
- 2. BEAT** eggs, milk and mustard in large bowl with a wire whisk until well blended. Add bread cubes; stir gently until evenly coated. Stir in sausage and 1-½ cups cheese.
- 3. POUR** into lightly greased 13x9-inch baking dish; sprinkle with remaining cheese.
- 4. BAKE** 40-45 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before cutting into 12 squares to serve.

FOR MORE GREAT RECIPES VISIT
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Grocery guru

5 QUESTIONS FOR AN EXTREME COUPONER

Savings expert **Anita Fowler**, founder of the budget-centric blog *Live Like You Are Rich*, helps slash your shopping bill. BY AMY ROBERTS



1 What's the best—and easiest—way to start couponing?

Start with one store and master it. Read through its couponing guidelines online—each one has different policies (some allow double coupons, some take competitors' coupons, etc.). Scope the circular and website for coupons, then check the newspaper for others.

2 What websites are your go-tos?

There are tons of couponing sites! I use hotcouponworld.com when I'm looking for specific items to finish out ingredients for a recipe. What's great about digital coupons is that you can usually print up to two per computer.

3 Do you swear by any apps?

Of course! With IBotta, Checkout51 or Snap by Groupon, you scan your receipt and the apps look for qualifying purchases, then they automatically put any savings into your account. You can cash out via PayPal later.

4 Most coupons seem to be for packaged foods. Are there coupons for fresh items?

There are often dairy coupons for Greek yogurt, organic milk and free-range eggs. I like Kroger supermarkets because they mail coupons for meat and vegetables. Target will text you coupons, too, sometimes for produce (text "offers" to 827438). Walmart extends price-matching policies to food, so if you find, say, a better sale on grapes at one store and pineapple at another, you can one-stop-shop and get both deals there.

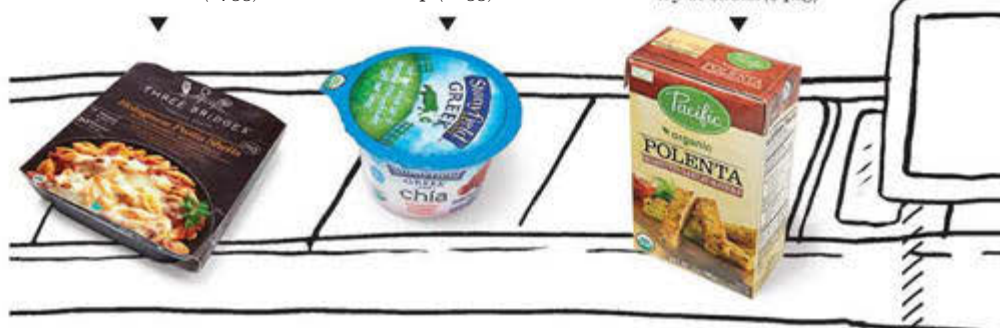
5 How do you keep yourself from buying something just because you have a coupon?

At first I didn't—and I gained weight! Now, I try to meal-plan so I'm less likely to buy the junk, and I don't print out coupons for unhealthy items in the first place.

6. Three Bridges Bolognese Pasta Shells with Smoked Mozzarella is rich with pancetta and béchamel sauce. (\$7.99)

7. Stonyfield Organic Greek and Chia comes in four flavors and features 12 grams of protein in each cup. (\$1.99)

8. Pacific Organic Polenta comes in zesty flavors—and a convenient block that's ready to grill, fry or sauté. (\$4.49)





TASTE SO BIG

— WE HAD TO —

MAKE THEM SMALL



INGREDIENTS:

1 pkg. Jimmy Dean® Regular Flavor Pork Sausage Roll
1 cup fresh chopped mushrooms
1/2 cup chopped green bell pepper
10 eggs
1/4 cup milk
1/4 teaspoon ground black pepper
1 cup (4 ounces) shredded cheddar cheese
1/2 cup sliced green onions

DIRECTIONS:

1. **PREHEAT** oven to 350°F. Cook sausage, mushrooms and bell pepper in large skillet over medium-high heat 8-10 min. or until sausage is thoroughly cooked, stirring frequently; drain.
2. **BEAT** eggs, milk and black pepper in large bowl with wire whisk until well blended. Stir in sausage mixture, cheese and green onion. Line cupcake pans with 16 baking liners. Spoon mixture evenly into baking cups.
3. **BAKE** 18-22 min. or until toothpick inserted in center comes out clean. Let stand 5 min. before serving.

PREP TIME: 15 min.

BAKE TIME: 22 min.

COOK'S TIP: Use parchment paper for cupcake liners.

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APRIL
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Fast, Fresh 30-Minute Meals p. 84 • Rach's Throwback Thursday Potluck Party p. 94
Ham Demystified (Just in Time for Easter Dinner!) p. 106

FOOD STYLING BY MICHELLE GATTON.

PHOTOGRAPHY BY PLAMEN PETKOV

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RACHAELRAYMAG.COM

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30

minute MEALS

*Hello, springtime!
This month,
I'm cooking up
vegetable-packed
pastas and risottos,
skillet suppers
and lots more!*

BY RACHAEL RAY

Quick-Roasted Branzino with Dry Vermouth & Tomatoes

SERVES 4

- 2 whole cleaned branzino, about 1 to 1½ lbs. each
 - Salt and pepper
 - 2 lemons—1 sliced and 1 halved
 - 1 head garlic, cloves crushed and peeled
 - A few sprigs each thyme, rosemary and parsley, plus extra thyme for the tomatoes
 - 2 fresh bay leaves
 - About ⅓ cup olive oil, plus more for drizzling
 - 2 pts. cherry tomatoes
 - 4 shallots, peeled and sliced into wedges
 - About ½ cup dry vermouth
 - Crusty bread, for serving
- ▷ Preheat the oven as high as it will go. (For most ovens, that's 500°.)
- ▷ Season the fish with salt and pepper. Stuff each with some lemon slices, 2 cloves crushed garlic, a few herb sprigs and a bay leaf. Drizzle the outside of the fish with olive oil; season.
- ▷ Pour ⅓ cup olive oil in a large roasting pan. Add the tomatoes, shallots, vermouth, a few thyme sprigs and the remaining crushed garlic; toss. Arrange the fish on top. Place the halved lemon in the pan, cut side down.
- ▷ Roast until the fish is flaky and opaque and the tomatoes are soft, 15 to 18 minutes. Douse the fish with the juice of the roasted lemon.
- ▷ Divide the tomatoes among plates. Using a serving fork and serving spoon, carefully lift the fillets away from the bones; arrange on top of the tomatoes. Serve with bread.



WHOLE FISH:
CHEAPER,
TASTIER,
FRESHER
SEE P. 115

Thai Pesto with Rice Noodles & Shrimp

SERVES 4

This spicy pesto is made with Thai basil, which has a licorice-like flavor. Look for it at the farmers' market: If you can't find it, it's fine to use regular basil.

- 1/2 cup cilantro tops (leaves with tender sprigs), packed
- 1/2 cup fresh Thai basil leaves, packed
- 1/4 cup (a handful) fresh mint leaves
- 1/4 cup peanut butter, microwaved on high for 15 seconds to loosen
- 1/4 cup peanut or canola oil
- 2 tbsp. fish sauce, plus a splash for the shrimp
- 2-3 large cloves garlic, crushed and peeled
- 1-2 small fresh red Thai chiles, seeded
- 1-inch piece ginger, peeled and grated
- Juice of 1 lime (about 2 tbsp.)
- 1 tbsp. (packed) brown sugar
- 1 lb. large shrimp—peeled, deveined and halved lengthwise
- Black pepper
- 8 oz. rice noodles
- 1/2 small head iceberg lettuce, shredded

▷ Bring a large pot of water to a boil for the rice noodles.

▷ In a food processor, pulse the herbs, peanut butter, about 3 tbsp. oil, 2 tbsp. fish sauce, garlic, chiles, ginger, lime juice and brown sugar to make the pesto. Transfer the pesto to a large, shallow serving bowl.

▷ In a large skillet, heat the remaining 1 tbsp. oil over high. Stir-fry the shrimp until just cooked through, 3 minutes. Season with fish sauce and pepper.

▷ Add the noodles to the boiling water; cook until tender. Stir about 3/4 cup pasta cooking water into the pesto to thin. Drain the noodles, then toss with the pesto and most of the shrimp. Toss in the lettuce. Serve in shallow bowls, topped with the rest of the shrimp.





Spicy Lamb Sausage Ragu with Orecchiette & Broccoli Rabe

SERVES 4 TO 6

Look for lamb stock or broth, which adds a rich flavor to the ragu, at Whole Foods and other large markets. I also use lamb stock to make gravy for lamb meat loaf or roast lamb.

- 2 tbsp. olive oil
- 1½ lbs. ground lamb
- Salt and pepper
- 1 tsp. (about ⅓ palmful) ground cumin
- 1 tsp. (about ⅓ palmful) ground coriander
- 1 tsp. (about ⅓ palmful) fennel seed
- 2 tsp. (about ⅔ palmful) paprika
- 1 small onion, chopped

- 4 cloves garlic, finely chopped
- 2 tbsp. finely chopped fresh thyme
- 2 tbsp. tomato paste
- 1 tbsp. harissa paste or 1 tsp. chili paste
- 2 cups lamb stock or broth or chicken stock
- 1 lb. orecchiette
- 1 bundle broccoli rabe (rapini), trimmed
- Shaved pecorino, for serving
- Chopped fresh mint, for serving

▷ Bring a large pot of water to a boil for the pasta.

▷ In a large skillet or Dutch oven, heat the oil, two turns of the pan, over medium-high. When the oil ripples, add the lamb and cook, breaking up with a spoon, until browned, about 5 minutes. Season with salt and pepper. Add the spices; stir until

toasted, a minute or so. Add the onion, garlic and thyme. Cover and cook, stirring occasionally, until the onion softens, about 5 minutes. Uncover; add the tomato paste and harissa. Cook, stirring, for 1 minute **[A]**. Stir in the stock and reduce the heat to low. Let the ragu simmer while you cook the broccoli rabe and the pasta.

▷ In a large skillet, bring 2 to 3 inches of water to a boil for the rabe.

▷ Salt the pasta water. Add the pasta; cook to al dente.

▷ Salt the water for the rabe. Add the rabe **[B]**; cook 3 to 4 minutes. Drain and chop into bite-size pieces.

▷ Add 1 cup of the pasta water to the ragu; drain the pasta. Toss the pasta with the rabe and half the ragu **[C]**. Divide among shallow bowls. Top with a little more ragu; garnish with pecorino and mint.



Lemony Risotto with Mascarpone

SERVES 4

Serve with an arugula salad.

- 6 cups chicken or vegetable stock
- 2 lemons—1 peeled (yellow part only), 1 zested and juiced (about 1½ tsp. zest and 4 tbsp. juice)
- 2 tbsp. olive oil
- 2 large shallots, finely chopped
- 1 large clove garlic, finely chopped
- 1½ cups arborio or carnaroli rice
- Salt and pepper
- ½ cup dry white wine

- 3 rounded tbsp. mascarpone cheese
- 1 cup freshly grated Parmigiano-Reggiano, plus more for garnish
- A few leaves of basil, torn

▷ In a medium pot, heat the stock and the lemon peel over medium-low. Cover and keep warm.

▷ In a round-bottom pan or large skillet, heat the olive oil, two turns of the pan, over medium-high. Add the shallots and garlic and stir until softened, about 5 minutes. Add the rice; stir until coated, about 1 minute. Season with salt and pepper. Add the wine; stir until evaporated, about 2 minutes.

Add about 2 cups warm stock and cook, stirring frequently, until almost evaporated, about 6 minutes. Add 2 more cups stock and cook, stirring frequently, until almost evaporated, about 6 minutes more. Add 1 cup stock and the lemon zest; stir until almost evaporated, about 3 minutes. Taste the rice. If it's tender but still has a bite to it, stir in the lemon juice, mascarpone and 1 cup Parmigiano-Reggiano. Season and stir in some of the remaining stock if the risotto isn't saucy enough. Divide among bowls; garnish with basil and more grated cheese.

Tricolor Salad with Hazelnuts & Sautéed Shrimp

SERVES 4

- | | | | |
|---------|---|-----|------------------------------------|
| 1 | large shallot, grated into paste | 1 | tsp. whole fennel seed |
| 2 | tbsp. aged balsamic vinegar | 1/2 | cup dry vermouth or dry white wine |
| 2 | tsp. acacia honey | | |
| | About 1/2 tsp. ground fennel seed or fennel pollen | | |
| | Salt and pepper | | |
| 1/4-1/3 | cup EVOO | | |
| 1 | small head radicchio, torn or coarsely chopped | | |
| 1 | endive, sliced | | |
| 1 | heart of romaine, chopped, or 5 to 6 cups coarsely chopped escarole | | |
| 3/4 | cup coarsely chopped toasted hazelnuts | | |
| 7-8 | leaves fresh sage, chopped | | |
| 2 | tbsp. olive oil | | |
| 24 | jumbo shrimp, deveined, tail on | | |
| 1 | lemon, thinly sliced | | |
| 4 | cloves garlic, chopped | | |
| 1 | small red chile pepper, such as jalapeño or Fresno, finely chopped or thinly sliced, or 1 tsp. crushed red pepper | | |

▷ In a large bowl, combine the grated shallot with the vinegar, honey and ground fennel; season with salt and pepper. Whisk in the EVOO; adjust the seasoning. Toss with the radicchio, endive, romaine, nuts and sage; season.

▷ In a large skillet, heat the olive oil, two turns of the pan, over medium-high. When the oil starts to smoke, add the shrimp and lemon and cook until the shrimp are pink at the edges and almost opaque in the center, 4 to 5 minutes. Add the garlic, chile and fennel seed and toss until the shrimp are cooked through, 1 to 2 minutes. Add the vermouth; cook until sauce reduces slightly.

▷ Divide the salad among shallow dishes. Top each serving with 6 shrimp.



Milanese-Style Tagliatelle with Mushrooms, Asparagus & Peas

SERVES 4

- | | | |
|-------|--|---|
| 1/4 | cups chicken stock | ▷ Bring a large pot of water to a boil for the pasta. |
| | A fat pinch of saffron threads | |
| 2 | tbsp. olive oil | ▷ In a small saucepan, heat the stock and saffron over medium-low until just hot. |
| 1/4 | lb. pancetta, diced | Cover and keep warm. |
| 1/2 | lb. cremini mushrooms, thinly sliced | |
| 1/4 | lb. asparagus, trimmed and sliced on an angle | ▷ In a large skillet, heat the olive oil, two turns of the pan, over medium-high. Add the pancetta; stir for a minute. Add the mushrooms. Cook, stirring often, until lightly browned, 4 to 5 minutes. Add the asparagus, peas, shallots and garlic; season with salt and pepper. |
| 1 | cup fresh shelled or frozen peas | Cook until the asparagus is tender, 3 to 4 minutes more. |
| 2 | large shallots, finely chopped | Add the wine; stir until almost evaporated. Add the saffron stock; swirl in the butter. |
| 2 | large cloves garlic, finely chopped | Reduce the heat to low. |
| | Salt and pepper | |
| 1/2 | cup dry white wine | ▷ Salt the pasta water. Add the pasta; cook to al dente. Add a ladleful of the pasta water to the mushroom sauce, then drain the pasta. Toss the pasta with the sauce and herbs; season. Serve in shallow bowls, passing cheese alongside. |
| 2 | tbsp. butter | |
| 12-16 | oz. egg tagliatelle or pappardelle | |
| 2 | tbsp. fresh thyme, chopped | |
| 1/4 | cup minced fresh chives | |
| 1/4 | cup fresh tarragon, chopped, or a handful of basil, torn | |
| | Freshly grated Parmigiano-Reggiano, for serving | |

Braised Chicken & Greens

SERVES 4

- 8 bone-in, skin-on chicken thighs
- About 1 tsp. granulated onion
- About 1 tsp. granulated garlic
- 1 tsp. crushed red pepper
- 1 tsp. fennel seed
- 1 tsp. poultry seasoning or ground sage
- Salt and pepper
- 2 tbsp. olive oil, plus more for drizzling
- ¼ lb. pancetta, diced
- 1 small onion, chopped
- 4 cloves garlic, sliced
- 6–8 cups escarole or Tuscan kale, or a mix of both, coarsely chopped
- Freshly grated or ground nutmeg
- ½ cup dry white wine
- ½ cup chicken stock
- 1 small lemon, zested and juiced (about ¾ tsp. zest and 2 tbsp. juice)
- Crusty bread, for serving

▷ In a large bowl, toss the chicken thighs with the granulated onion and garlic, crushed red pepper, fennel seed, poultry seasoning and salt and pepper **[A]**.

▷ In a large skillet with a tight-fitting lid, heat 2 tbsp. olive oil, two turns of the pan, over medium-high to high. Add the chicken and cook until browned, about 5 minutes per side **[B]**. Transfer to a plate.

▷ Reduce the heat to medium, add the pancetta and stir 2 minutes. Add the onion and garlic; cover and let cook until the onion softens, 2 to 3 minutes. Add the greens **[C]** and toss to wilt slightly, about 2 minutes. Season with salt, pepper and nutmeg. Stir in the wine, then the stock **[D]**. Arrange the chicken in the greens. Cover and simmer until the chicken is cooked through, 10 to 12 minutes. Add the lemon zest and juice. Serve with the crusty bread for mopping up the pan juices.





Green Risi e Bisi

SERVES 4

When fresh peas are in season, Italians make this risotto-like dish, which translates to “rice and peas.”

About 6 cups chicken stock			Salt and pepper
2	tbsp. olive oil	1/2	cup dry white wine
1/4	lb. pancetta, finely diced (optional)	2	cups fresh shelled peas
1	bunch scallions, whites finely chopped and tops thinly sliced on an angle	1/2	cup freshly grated Parmigiano-Reggiano, plus extra for passing
2	large cloves garlic, finely chopped	1/4	cup (a handful) fresh tarragon, thinly sliced
1 1/2	cups arborio or carnaroli rice	1/4	cup (a handful) fresh mint, chopped
	A few fresh sage leaves, thinly sliced	1/4	cup (a handful) fresh flat-leaf parsley, finely chopped
		2	tbsp. butter
		1	cup pea shoots or baby greens
			Zest of 1 lemon (about 1 1/2 tsp.)

▷ In a medium saucepan, warm the stock over medium-low heat. Cover and keep warm.

▷ In a round-bottom pan or large skillet, heat the oil, two turns of the pan, over medium-high. Add the pancetta, if using, and stir 1 minute. Add the scallion whites and garlic; stir 1 minute. Add the rice and sage; stir 1 minute. Season with salt and pepper. Add the wine; simmer until evaporated, 1 to 2 minutes.

▷ Add about 2 cups stock. Simmer, stirring occasionally, until evaporated. Add another 2 cups stock. Simmer, stirring occasionally, until the stock is almost evaporated.

▷ Add the peas, scallion greens and the remaining stock. Simmer until the rice is tender but still saucy, 4 to 5 minutes more. Stir in 1/2 cup cheese, the herbs and the butter; season. Serve in shallow bowls topped with pea shoots and lemon zest, passing more cheese at the table.



Monte Club

MAKES 4

This sandwich is a mash-up of a Monte Cristo and a turkey club.

- 12 slices smoky bacon
- 1/2 cup grainy Dijon mustard
- 3 tbsp. pure maple syrup
- 5 eggs
- 1/2 cup milk or half-and-half
- Salt and pepper
- 8 slices good-quality white bread
- 8 slices sharp white cheddar
- 1 1/4 lbs. deli-sliced smoked turkey or roast turkey breast
- 4 slices beefsteak tomato
- 8 slices Swiss cheese
- About 2 tbsp. butter

- ▷ Preheat the oven to 375°.
- ▷ Arrange the bacon on a slotted broiler pan or a rack placed inside a rimmed baking

sheet. Bake until the bacon is crispy, about 17 minutes.

- ▷ In a small bowl, mix the mustard and maple syrup.
- ▷ In a shallow dish, whisk the eggs and milk; season with salt and pepper.
- ▷ Build the sandwiches: Spread the maple mustard on the bread. Top 4 of the bread slices with 2 slices cheddar, a quarter of the turkey, 3 slices bacon, 1 tomato slice and 2 slices Swiss cheese. Top with the remaining bread slices.
- ▷ On a griddle or in a large cast-iron skillet, melt the butter over medium heat.
- ▷ Coat the sandwiches in the egg mixture. Add to the griddle and tent with foil. Grill until the cheeses melt and the bread is golden brown, 2 to 3 minutes per side, adding more butter if needed. Cut the sandwiches corner to corner.





Umami Chili

SERVES 4

- 2 tbsp. canola or peanut oil
- 2 lbs. ground sirloin
- 2 rounded tbsp. chili powder, such as Gebhardt's, or ground ancho chile powder
- 1 scant tbsp. (about a palmful) ground cumin
- 1 scant tbsp. (about a palmful) ground coriander
- 1 onion, finely chopped
- 4 cloves garlic, chopped
- 1 1-inch piece ginger, peeled and grated or minced
- 2 small red chile peppers, such as jalapeño or Fresno, seeded and chopped
- 1 tbsp. fish sauce
- 1 tbsp. Worcestershire sauce
- 1 tbsp. soy sauce or liquid amino
- 1 Black pepper
- 2 tbsp. sun-dried tomato paste
- 1 cup light-flavored beer
- 2 cups beef stock
- 1 can (15 oz.) black or red beans, rinsed (optional)
- 1 Brown rice tortilla chips, cooked rice or cooked soba noodles
- 1 Toppings: Chopped cilantro, thinly sliced scallions, chopped hot pickled vegetables or jalapeño rings

▷ In a Dutch oven or large cast-iron skillet, heat the oil over medium-high to high. Add the meat and cook, breaking up with a spoon, until browned, 5 to 6 minutes. Add the spices; stir until toasted, about 1 minute. Add the onion, garlic, ginger, chiles, fish sauce, Worcestershire and soy sauce; season with pepper. Cook, stirring often, until the onion softens, 6 to 7 minutes.

▷ Add the tomato paste and stir 1 minute. Add the beer; cook until evaporated, 2 to 3 minutes. Stir in the stock. Simmer over low heat until the chili thickens, 5 to 7 minutes. Stir in the beans, if using. Cook until heated through, 2 to 3 minutes.

▷ Serve with the chips, rice or noodles and the toppings.

We're trending!

Follow the #RRTBT and #TBTchefs hashtags on social media all month long for more celeb throwback pics and vintage recipes.



@johnmcusimano

"It's the '70s! I'm eating cake at my brother's birthday party."

THROW A #TBT



@rachaelraymag

"I used to love corn on the cob so much, I'd fall asleep with it in my mouth."



@katieleekitchen

"Rolling biscuits in my grandma's kitchen, our weekly ritual."



@adamperrylang

"That's me in the local paper, just 4 years old and already cooking."



@kenoringer
"This was 1997, the year I opened Clío and first met Julia Child."



PARTY

Plan a potluck inspired by the Internet's hottest hashtag, Throwback Thursday! Rach and her celeb chef friends show you how.
BY GABRIELLA GERSHENSON • PHOTOGRAPHY BY JEFF LIPSKY



@sunnyanderson
"I'm 9 years old and learning the oven mitt rule for cast-iron pans."



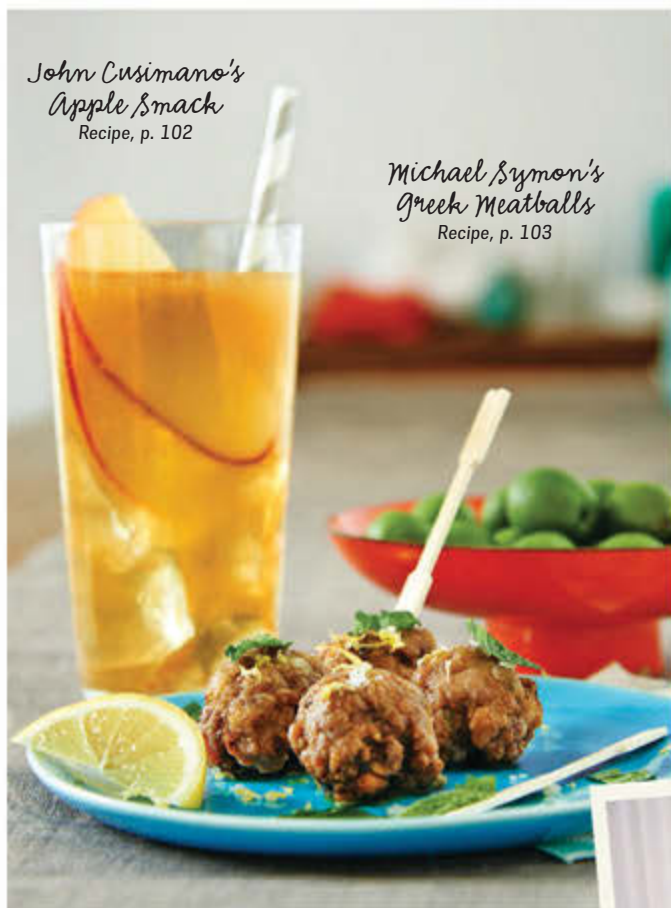
@chefsymon
"It's 1989, and I'm just about to graduate from culinary school."



@michaelschow
"Dressed for my fancy restaurant job in 1987."



Everyone loves a blast from the past! Rach asked some of her best pals to bring over dishes that inspired their love of cooking. Ask the same of your friends, then follow these easy tips for hosting your own Throwback Thursday potluck.



John Cusimano's
Apple Smack
Recipe, p. 102

Michael Symon's
Greek Meatballs
Recipe, p. 103

MICHAEL SYMON

Co-host of The Chew

Home cooking was a big part of chef Michael Symon's life growing up in Cleveland. "My mom is Greek and Sicilian and my father is Eastern European," he says. "My parents and grandparents were all great cooks." But one dish was extra special. "Whenever we had a

party, my mom made **keftedes**," says Symon, of the tender, bite-size lamb meatballs. "When I smelled them cooking, I knew something fun was about to happen." Now the Iron Chef has a family of his own, and he carries on the tradition. "I make them all the time, for every party I have."



**Pick a
hashtag!**

Give your shindig a hashtag, write it on a bunch of note cards and place them around your party. That way, you can check out everyone's fun pics all in one place. #noprobblem



DIY photo booth!

KEN ORINGER

Owner of Clío and Uni, co-owner of Toro and Coppa, in Boston

Ken Oringer has made his name as a fine-dining chef, but his first love was Mexican food—specifically, old-school **hard-shell tacos**. “I think a lot of kids got excited about taco night,” says Oringer, who grew up in New Jersey. “It wasn’t like there were taquerias on every corner.” His taco recipe, made with tomatillo-turkey chili and all the fixings, is an updated ode to his youth. “As a kid it was exciting to eat something cooling and crunchy and spicy,” he says. “It’s something I remember to this day, and Mexican food is still my favorite.”

KATIE LEE

Author of *The Comfort Table* and co-host of *The Kitchen*

“For the very first dinner party I ever threw, I made **beef Stroganoff**,” says Katie Lee. She was only 12 years old. “It was during a blizzard and my mom and I walked to the supermarket to buy all the ingredients.” (Her exclusive guest list? “I invited my grandparents!”) Though Lee had never had Stroganoff, “I probably thought it sounded exotic,” she says. For Rach’s potluck, Lee made a version with braised chuck, which stands up better to reheating than the original sirloin.



All you need to set up a photo booth at your party is a smartphone, a backdrop and some silly props. Tell guests to hashtag their portraits and selfies!

Katie Lee’s Beef Stroganoff

SERVES 8 PREP 15 COOK 2 HR 15 MIN

- 1/4 tsp. garlic powder
- 2 lbs. chuck roast, cut into 1-inch cubes
- 1/3 cup plus 3 tbsp. flour
- 2 tbsp. canola oil
- 1 large yellow onion, sliced
- 1/4 cup cognac or dry sherry
- 3 cups low-sodium beef stock
- 1/2 tbsp. butter
- 1 package (8 oz.) cremini mushrooms, sliced
- 1/2 cup sour cream
- 1 lb. freshly cooked egg noodles, buttered and seasoned
- 3 tbsp. chopped fresh chives

▷ In a large bowl, mix the garlic powder with 1 1/2 tsp. salt and 1/4 tsp. pepper. Pat the beef dry with paper towels and toss to coat in the garlic powder mixture. Add 1/3 cup flour and toss again.

▷ In a Dutch oven, heat the oil over medium-high. Working in batches, add the beef in a single layer, spacing 1/2 inch apart, and cook, turning, until browned on all sides, about 5 minutes per batch. Transfer to a plate. Reduce the heat to medium and add the onion. Cook, stirring often, until the onion starts to soften, about 2 minutes. Add the cognac and cook, scraping up any browned bits on the bottom of the pot, about 1 minute. Return the meat to the pot and add the stock. Bring to a simmer and reduce the heat to low. Cover and simmer, stirring occasionally, until the beef is almost tender, about 1 1/2 hours.

▷ Transfer 1 cup stock from the pot to a small bowl. Add the remaining 3 tbsp. flour and whisk until smooth. Add the mixture back to the pot.

▷ In a large skillet, melt the butter over medium heat. Add the mushrooms and cook, stirring often, until golden brown, 5 to 7 minutes. Add the mushrooms to the beef mixture. Simmer until the meat is tender, about 30 minutes longer.

▷ Stir in the sour cream; season. Place the egg noodles in a serving dish; top with the beef mixture. Garnish with the chives.

Ken Oringer’s Hard-Shell Tacos with Turkey Chile Verde

MAKES 18 PREP 20 MIN COOK 45 MIN

- 1 1/4 lbs. green tomatoes, quartered, or tomatillos—husked, rinsed and quartered
 - 1 1/2 bunches cilantro
 - 1 1/2 jalapeños, seeded and coarsely chopped
 - 3/4 cup fresh lime juice (from about 6 limes)
 - 2 tbsp. olive oil
 - 1 onion, diced
 - 2 cloves garlic, chopped
 - 1 tsp. ground cumin
 - 1 tsp. paprika
 - 1/2 tsp. dried oregano, preferably Mexican
 - 2 lbs. ground turkey, preferably dark meat
 - 18 hard taco shells, warmed in the oven
- Toppings: shredded iceberg lettuce, grated cheddar, chopped fresh cilantro, sour cream and hot sauce

▷ In a blender, puree the first 4 ingredients to make the salsa verde.

▷ In a large skillet, heat the olive oil over medium. Add the onion, garlic, cumin, paprika and oregano. Cook, stirring often, until the onion softens, 3 to 5 minutes. Add the turkey and cook, breaking up with a spoon, until cooked through, 5 to 8 minutes. Season with salt and pepper. Stir in the salsa verde. Simmer, stirring occasionally, until the flavors meld and the sauce thickens, about 30 minutes.

▷ Set out the taco shells, turkey mixture and toppings so people can build their own tacos.





*Katie Lee's
Beef Stroganoff*



*Ken Oringer's
Hard-Shell Tacos with
Turkey Chile Verde*



RACH & JOHN

The hosts!

"The first dish I made was a **lasagna** roll-up with Gorgonzola sauce and asparagus for my mom for her birthday," says Rach. Lasagna is still her ultimate party dish, and Rach's cheesy #TBT rendition is made with butternut squash and sage. "I usually make it with dried no-boil pasta sheets. They work great for super-quick assembly." While Rach is on dinner duty, John's in charge of the drinks. His Calvados-spiked **apple smack** is like a fun, sophisticated upgrade of an appletini—he uses cider and makes his own apple vodka!

ADAM PERRY LANG

Author of Serious Barbecue

Sometimes the most memorable dishes are the simplest. A favorite from Perry Lang's childhood is **potato chip chicken**—fried chicken with a straight-from-the-snack-aisle coating that was one of his Grandma Ruthie's signatures. "It felt like I was getting away with eating something naughty for dinner," says Perry Lang, who would smash a bag of chips to make the crumbs. The real secret



weapon, though, was a generous dose of black pepper. "Potatoes and salt are delicious," says Perry Lang. "But the smoky heat of black pepper is what really makes it pop."

TV dinner!

Rach brought all her buddies on her show to dish about the TBT party. Visit RachaelRayShow.com.



SUNNY ANDERSON

Host of Cooking for Real

For Sunny Anderson, a Southern meal isn't complete without **collard greens**. "The soul-food trifecta is macaroni and cheese, chicken and greens," she says. And it was her vegetarian collards that kick-started her career in food. "The first time I started catering was when I moved to New York," says Anderson, who would bring trays of homemade food to her radio station job. "My co-workers would put in requests. They'd say, 'When are you going to bring me some greens?'" The challenge? They didn't eat pork. So Anderson's meat-free, tomato-studded side dish—one of the first she'd make on *Cooking for Real*—was born.



*Adam Perry Lang's
Potato Chip Chicken*
Recipe, p. 103

Raid your photo albums!

Ask guests to email you old pics of themselves before the party—bonus points if they're food-related. Tack twine to a wall and clip on print-outs of the photos with clothespins, or set up a monitor that plays a slideshow all night long. Guests will have a ball guessing who's who!

*Rach's
Butternut Squash &
Escarole Lasagna*

Rach's Butternut Squash & Escarole Lasagna

SERVES 8 TO 12 **PREP** 40 MIN **COOK** 1 HR 35 MIN

- 1 stick (4 oz.) butter
About ½ cup flour
About 4 cups chicken stock, warmed
- 1 qt. whole milk, warmed
Freshly grated or ground nutmeg
- 2 tbsp. olive oil
- 1 onion, finely chopped
- 4 large cloves garlic, thinly sliced
- 1 large head escarole, sliced
- 1 butternut squash (about 1 lb.)—peeled, halved, seeded and very thinly sliced on slicer side of box grater or mandoline
- 3–4 tbsp. very thinly sliced fresh sage, plus 10 small leaves for garnish
Dry egg pasta sheets or no-boil lasagna sheets, preferably Barilla
- 2 cups shredded Fontina Val d'Aosta or Gruyère
- 1 cup grated Parmigiano-Reggiano

▷ In a large saucepan, melt the butter over medium heat. Whisk in the flour and bring to bubble, whisking constantly (do not brown), 2 to 3 minutes. Whisk in about 3½ cups warm stock (reserve a little for the escarole), then whisk in the warm milk. Bring the sauce to a low simmer, whisking occasionally, until thickened, about 5 minutes. Season with salt, pepper and nutmeg.

▷ In a large skillet, heat the oil, two turns of the pan, over medium. Add the onion and garlic. Cook, stirring often, until softened, 5 to 6 minutes. Add the escarole; season. Add the remaining ½ cup stock and cook, tossing often, until wilted, about 5 minutes; drain excess liquid.

▷ Preheat the oven to 375°. Toss the squash and sliced sage; season. (Set 2 cups of sauce aside.) Coat the bottom of a 9-by-13-inch pan or two 8-inch square pans with a layer of sauce. Top with pasta sheets, breaking if needed, to cover in a single layer. Top with about one-third of the squash, one-third of the greens and one-third of the sauce. Repeat layering with the remaining pasta sheets, squash, greens and sauce to create 4 layers of pasta and 3 layers of fillings. Top with reserved sauce; sprinkle with the cheeses. Arrange sage leaves on top.

▷ Cover with foil, tenting in the center to prevent sticking. Bake 40 minutes. Uncover; bake until brown and bubbly, 15 to 20 minutes. Let cool 20 minutes before serving.

*Sunny Anderson's
Vegetarian
Collard Greens*
Recipe, p. 103





*Michael Schlow's
Bananas Foster*



Michael Schlow's Bananas Foster

SERVES 8 **PREP** 10 MIN **COOK** 10 MIN

- 2 pts. vanilla or salted caramel ice cream
- 1 stick (4 oz.) butter
- $\frac{3}{4}$ cup (packed) light brown sugar
- $\frac{1}{4}$ cup granulated sugar
- 6 ripe bananas, peeled and cut crosswise into 1- to $1\frac{1}{2}$ -inch slices
- $\frac{1}{4}$ cup dark rum, preferably Myers's
- $\frac{1}{4}$ cup crème de banana (banana-flavored liqueur)
- $\frac{1}{4}$ cup orange juice
- 6 tbsp. Marcona or whole regular almonds

▷ Scoop the ice cream into 8 glasses. Freeze until ready to serve.

▷ In a large skillet, melt the butter over high heat. Add both sugars and cook, constantly pressing and stirring with the back of a large wooden spoon or heatproof spatula, until the sugars dissolve and the caramel sauce starts to bubble, 3 to 4 minutes.

▷ Add the bananas and toss gently to coat, 15 to 30 seconds. Remove the skillet from the heat. Add the rum and crème de banana. Return the skillet to the heat, step back and very carefully hold a lit long kitchen match over the skillet to ignite the alcohol. Let burn for 10 to 15 seconds, then add the orange juice, shaking the pan back and forth to blend. Swirl the pan, mixing everything together, about 1 minute (do not overcook the bananas).

▷ Remove from the heat and let the mixture cool slightly, 1 to 2 minutes. Spoon over the ice cream. Garnish with the almonds.

MICHAEL SCHLOW

Chef-owner of Cavatina in Los Angeles and Tico in Boston

When it comes to dessert, nothing's quite as dramatic as **bananas Foster**. Michael Schlow recalls a mishap he had at his first restaurant job out of culinary school while making the flambéed dish tableside. "To this day I don't know what happened," he says. "The flaming sauce got all over the tablecloth and lit it on fire. Somebody had to come over with an extinguisher. It was very humbling." For this version, Schlow skips the tableside pyrotechnics and lights up the dish in the kitchen.

John Cusimano's Apple Smack

MAKES 4 **PREP** 5 MIN **COOK** 20 MIN

- 8 oz. fresh apple cider, preferably organic
- 2 whole cloves
- 1 cinnamon stick
- Freshly grated or ground nutmeg
- 6 oz. apple vodka
- 4 oz. Calvados (apple brandy)
- 2 oz. fresh lemon juice
- Hard cider

▷ In a small saucepan, bring the apple cider, cloves, cinnamon stick and a little bit of nutmeg to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, until the mixture thickens and reduces to 2 oz., about 15 minutes. Strain the cider syrup into a small bowl.

▷ In a cocktail shaker, combine half each of the vodka, Calvados and lemon juice, and 1 oz. cider syrup. Add ice, cover and shake vigorously until cold. Strain into two tall, ice-filled glasses. Top with hard cider. Repeat with remaining ingredients.

**Send 'em
home with
#TBT
favors!**



Pick up some vintage cookbooks from a local thrift store to give away as throwback-worthy mementos of the party. Who knows—the retro recipes may inspire your next #TBT bash!

Michael Symon's Greek Meatballs

MAKES ABOUT 20 MEATBALLS
PREP 20 MIN COOK 10 MIN

- 1/2 cup diced day-old bread
- 1/2 cup whole milk
- About 1 qt. canola oil, for sautéing and panfrying
- 1/2 cup minced or grated onion
- 1 clove garlic, smashed and chopped
- 1 lb. ground lamb or beef
- 1 large egg
- 1 tsp. chopped fresh oregano leaves
- 1/4 tsp. ground coriander
- 1/4 tsp. ground cumin
- 1/8 tsp. ground cinnamon
- A pinch grated nutmeg
- 1/2 cup flour, for dusting
- Handful fresh mint leaves, torn, for serving
- 2 lemons, 1 cut into wedges
- 1/4 cup EVOO

▷ In a small bowl, combine the bread and milk; set aside. In a medium skillet, heat 2 tsp. canola oil over medium. Add the onion and a large pinch of salt and cook, stirring often, until the onion softens, 1 to 2 minutes. Add the garlic and cook, stirring often, until the onion is translucent and the garlic softens, 2 to 3 minutes. Transfer to a large bowl and let cool.

▷ Add the lamb, egg, oregano, coriander, cumin, cinnamon, nutmeg, 1 tsp. pepper and 1/2 tsp. salt to the onion mixture. Squeeze excess milk from the bread (discard the milk) and add the bread to the bowl. Using your hands, gently combine the meat mixture. Form into about 20 small balls.

▷ Place the flour in a medium bowl. Roll the meatballs in the flour, shaking off any excess. Transfer to a plate.

▷ In a large, shallow skillet, heat 1/2 inch canola oil over medium. Add the meatballs and cook, turning occasionally, until browned and barely pink in the center, 5 to 7 minutes. Transfer to a paper towel-lined plate to drain.

▷ Arrange the meatballs on a platter. Season with pepper and sprinkle with the mint. Grate the zest from the whole lemon over the meatballs. Drizzle with the EVOO and sprinkle with salt. Serve with the lemon wedges.

Sunny Anderson's Vegetarian Collards

SERVES 8 PREP 15 MIN COOK 1 HR

- 1 tbsp. olive oil
- 1 tbsp. butter
- 3/4 cup chopped onion
- 1 tsp. crushed red pepper
- 1 clove garlic, minced
- 1 lb. collard greens, chopped (about 8 cups)
- 3 cups vegetable stock
- 2 tomatoes, seeded and chopped

▷ In a large pot, heat the oil and butter over medium. Add the onion and cook, stirring often, until slightly softened, about 2 minutes. Add the crushed red pepper and garlic; stir until aromatic, about 1 minute. Add the greens; cook, stirring often, about 1 minute. Add the vegetable stock; cover and bring to a simmer. Reduce the heat to medium-low.

▷ Cook, stirring occasionally, until the collard stems are tender, 40 to 50 minutes. Stir in the tomatoes and season with salt and pepper.

Adam Perry Lang's Potato Chip Chicken

SERVES 8 PREP 15 MIN COOK 40 MIN

- 8 boneless, skin-on chicken breasts (10 oz. each)
- 2 tbsp. seasoned salt, such as Lawry's
- 1 1/2 cups flour
- 6 eggs
- 1/2 cup milk
- 2 bags (10 oz. each) plain potato chips, preferably Lay's, coarsely crushed
- 3 tbsp. freshly ground black pepper
- 2 cups vegetable oil
- HP Sauce, for serving

▷ Preheat the oven to 375°. Sprinkle the chicken with the seasoned salt. Place the flour in a wide, shallow bowl. In another bowl, whisk the eggs and milk. In a third bowl, mix the potato chips and pepper. Dredge the chicken in the flour, shaking off excess. Coat in the egg mixture, then chip mixture, pressing to adhere.

▷ In a large skillet, heat 1 cup oil over medium. Add 4 chicken breasts, skin side down. Cook until browned, 5 to 6 minutes per side. Transfer to a rack set over a baking sheet. Pour off the oil and wipe out the skillet. Repeat frying with the remaining 1 cup oil and chicken.

▷ Spread any leftover chips on a rimmed baking sheet. Top with the chicken, skin side up.

▷ Bake until the chicken is cooked through, about 15 minutes. Serve with the HP Sauce and the chip bits from the baking sheet.

*It's #TBT fun
all month long!*

Because once a week isn't enough, **RachaelRayMag.com** is celebrating Throwback Thursday every day this month. We'll be running retro recipes on our blog and Pinterest and old pics of dozens

of our favorite chefs (#TBTchefs!) on Facebook, Twitter and Instagram. Check out all the old-school madness by following #RRTBT and #TBTchefs. And don't forget to tag your own takes on the trend.



facebook.com/
RachaelRayMag



Instagram & Twitter:
@RachaelRayMag

Guess who!
Can you ID
these two? Follow
#TBTchefs
for more pics!



ANSWERS: Top, Sara Moulton; bottom, Emeril Lagasse.

Rise AND dine!

Save our tear-out brunch booklet so you can skip the wait at your local café and make delicious (and nutritious!) pancakes, grits and more in your own kitchen. Talk about a wake-up call!

BY JACKIE NEWGENT, RDN
PHOTOGRAPHY BY PETER ARDITO | ILLUSTRATION BY FRANCES MACLEOD

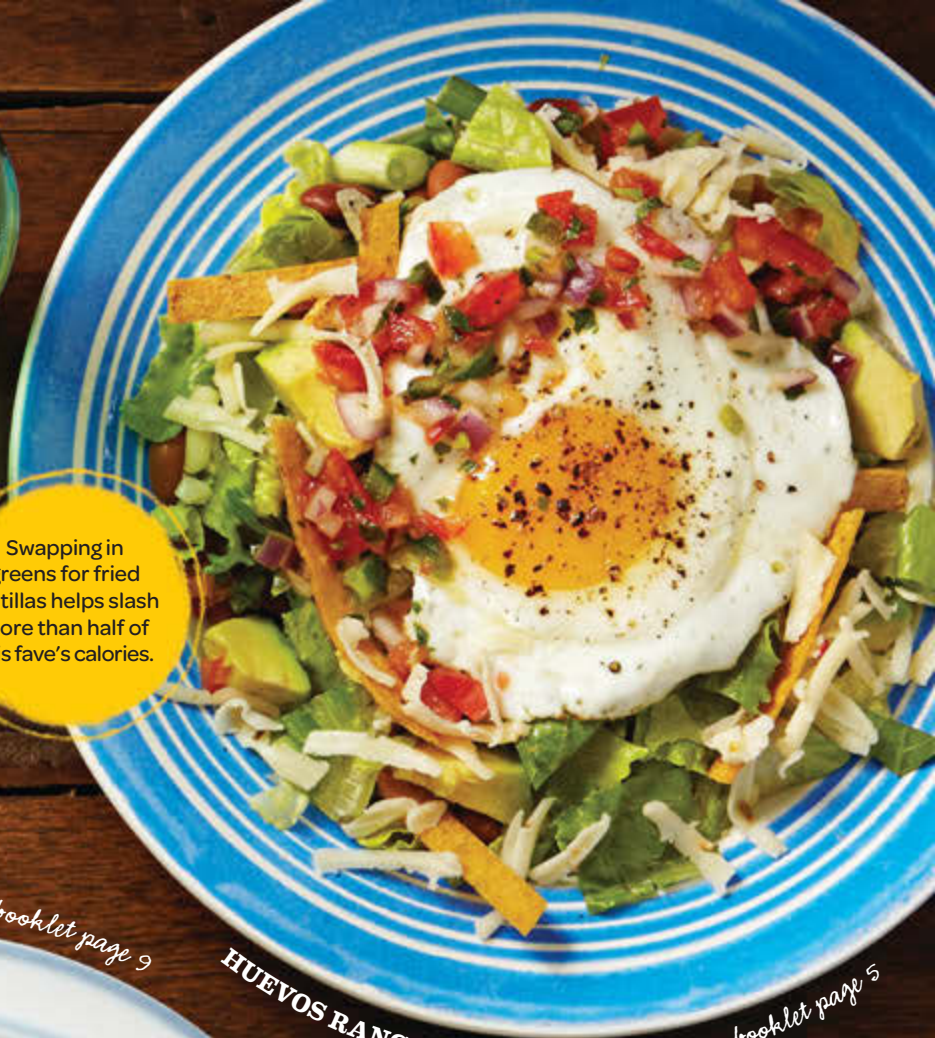
BLUEBERRY PANCAKES WITH CARAMELIZED BANANAS

Whole-wheat pastry flour provides a healthy dose of filling fiber to these flavorful flapjacks.

Recipe, see booklet page 2.

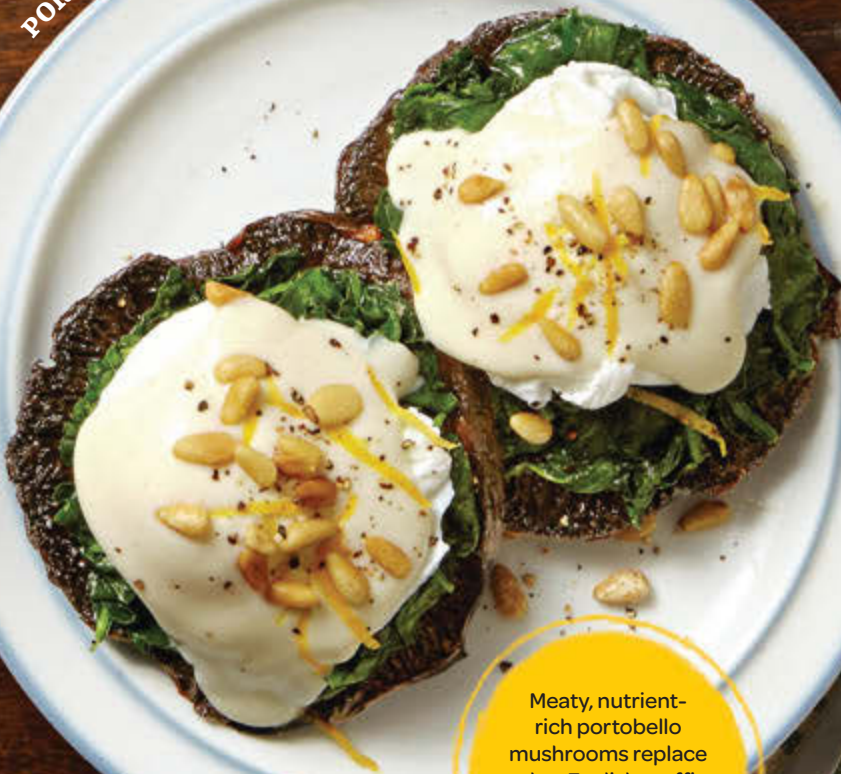


Swapping in greens for fried tortillas helps slash more than half of this fave's calories.



PORTOBELLOS FLORENTINE, *Recipe, see booklet page 9*

HUEVOS RANCHEROS SALAD, *Recipe, see booklet page 5*



Meaty, nutrient-rich portobello mushrooms replace carb-y English muffins in this classic egg and spinach combo.





Ham it up!



Pick a ham, any ham!

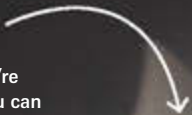
You've got three kinds to choose from: city, country or fresh. Our guide will help you decide which one suits your Easter table or weekend brunch best, then help you achieve pork-fection!

BY CECILY McANDREWS AND JANET TAYLOR McCracken

PHOTOGRAPHY BY JAMES WOJCIK • ILLUSTRATIONS BY JOEL HOLLAND


End game

Hams are sold whole and by the half. If you're buying a half ham, you can choose between the butt end (which is rounded) and the shank (the thinner part). The butt end is best for roasting, because it's easier to slice and looks pretty, but the shank end, fatty and collagen-rich, makes a flavorful and substantial pot of soup.



The kindest cut

Spiral-sliced hams are convenient, but they tend to dry out while cooking. Buy an unsliced one instead, and slice as you serve. Your leftovers will be juicier, too!





City Ham

The most common variety is a universal crowd pleaser with its mild, juicy meat.

CITY GUIDE

City hams are soaked in brine, or wet-cured, which accounts for their moist texture. Any added water can dilute flavor, so check the label: The best variety will simply be labeled "ham." The next grade down, "ham with natural juices," is also a good choice, but avoid "ham—water added," which can be unpleasantly spongy. For even more flavor, look for a smoked ham, which will include the word "smoked" in its name (as compared to "smoke" in the ingredients list).

SLICE
IT
NICE!
SEE P. 116

Good bones

A bone-in ham is the way to go: The bone imparts more flavor to the meat as it cooks and, when your meal is done, you can simmer the meaty bone in split-pea soup or slow-cooked greens.

Porky pick

This [Applewood Smoked Old-Fashioned Half Ham from Nueske's](#) has a smoky aroma akin to high-quality bacon and sweet, flavorful meat (\$58.95 for a 7- to 8-lb. half ham, [nueskes.com](#)).

A raw deal

You can buy uncooked or cooked country hams. Pick cooked: The other version needs to be soaked, scrubbed, simmered and roasted. A cooked one lets you skip right to roasting and glazing, and it tastes just as great!

COUNTRY HAM

This long-aged ham is a Southern specialty: smoky, salty and deliciously rich.

Perfect portions

Country hams are typically sold whole, so even a small one, like this 10-pounder, will serve 12 with lots of leftovers. Because the flavor is so rich, a little goes a long way. Serve it thinly sliced, with biscuits.

THE CURE-ALL

Like prosciutto, country hams are slathered with salt and dry-cured anywhere from three months to a year, which imparts an intense flavor and dense texture. Also like prosciutto, this preserved meat is delicious served uncooked in paper-thin slices on a cheese plate, though Southern cooks traditionally bake it.

Porky pick

Burgers' Smokehouse Cooked Country Ham from Missouri has the perfect balance of smoke and salt and cuts into rich, velvety slices (\$94.95 for a 10- to 11½-lb. ham, smokehouse.com).

City Ham with Orange & Cloves

SERVES 10 TO 12 PREP 10 MIN COOK 2 HR

- 1 bone-in, cooked butt-end half ham (8 to 10 lbs.)

Glaze (optional, see recipes at right)

- 1 orange, halved and thinly sliced crosswise into half moons

About 1 tbsp. whole cloves

1. Let the ham stand 30 minutes at room temperature. Preheat the oven to 325°. Place the ham on a rack set inside a roasting pan. Add $\frac{1}{3}$ cup water; cover tightly with foil. Roast until an instant-read thermometer inserted into the ham in several spots (do not touch the bone) registers 140°, 2 to 2½ hours.

2. Increase the oven temperature to 400°. Generously brush ham with the glaze, if using. Arrange the orange slices on the ham, securing with the cloves; brush them lightly with glaze. Roast until the orange slices brown in spots, brushing occasionally with more glaze, 10 to 15 minutes. Let rest 30 minutes.

Classic Country Ham

SERVES 12 PREP 10 MIN COOK 2 HR

- 1 cooked country ham (about 10 lbs.)

Glaze (optional, see recipes at right)

1. Let the ham stand 30 minutes at room temperature. Preheat the oven to 325°. Place the ham on a rack set inside a roasting pan. Add $\frac{1}{3}$ cup water; cover tightly with foil. Roast until an instant-read thermometer inserted into the ham in several spots (do not touch the bone) registers 140°, 2 to 2½ hours.

2. Increase the oven temperature to 400°. Brush the ham with the glaze, if using. Roast until the glaze darkens, brushing occasionally with more glaze, 10 to 15 minutes. Let rest 30 minutes.

WANT SECONDS?

Test kitchen director Janet Taylor McCracken is our ham guru—and she can be yours, too! Join her for an all-things-ham Facebook chat on Friday, March 20 at 3 P.M. EST.

Glaze of glory

Your perfectly cooked ham is almost done (go, you!)—now, it's time to make it shine. Brush any one of these glazes on your city, country or fresh ham during the last 15 minutes of cooking.

New England Red-Eye

In a small bowl, whisk 4 tsp. instant espresso powder with 2 tsp. water and $\frac{1}{2}$ tsp. freshly grated or ground nutmeg. Whisk in $\frac{1}{3}$ cup pure maple syrup.

Lemon-Raspberry-Thyme

In a small bowl, whisk $\frac{1}{4}$ cup seedless raspberry jam, $1\frac{1}{2}$ tbsp. fresh lemon juice, 1 tsp. lemon zest and 1 tsp. fresh thyme leaves.

Jamaican Chutney

In a small bowl, whisk $\frac{1}{3}$ cup mango chutney (finely chopped if chunky), 1 tbsp. fresh lime juice, 1-inch piece fresh ginger, peeled and grated, and 1 tbsp. finely chopped jalapeño.

Orange, Brown Sugar & Mustard

In a small bowl, whisk $\frac{1}{4}$ cup (packed) dark brown sugar, 1 tbsp. thawed orange juice concentrate and 1 tbsp. Dijon mustard.

Spiced Pepper Jelly

In a small bowl, whisk $\frac{1}{3}$ cup pepper jelly, 1 tsp. ground coriander and $\frac{1}{2}$ tsp. ground cumin.

Bourbon & Honey

In a small bowl, whisk $\frac{1}{4}$ cup honey, 1 tbsp. bourbon and 1 tbsp. whole-grain mustard.

Spicy Soy & Molasses

In a small bowl, whisk 2 tbsp. molasses, 1 tbsp. soy sauce and 1 large pinch crushed red pepper.



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The Art of Entertaining™

FRESH HAM

Uncured and unseasoned (until you get your hands on it!), this roast tastes of pure pork and is the juiciest of the bunch.

Fat chance

When buying fresh ham, ask your butcher to take the skin off but leave a half-inch of fat on top. Scoring the fat helps it render more evenly—plus, it looks cool!



Porky pick

Fresh hams from **Berkshire Heritage Pork** come from a breed prized for its rich flavor (\$45 for a 7.5-lb. half ham, heritagepork.com).

A CUT ABOVE

Leaner than pork shoulder but more flavorful than loin, fresh ham takes well to roasting because of its marbling. Be sure to order at your butcher's counter at least a week in advance; not all stores stock it.

Fresh Ham with Lemon-Shallot Rub

SERVES 10 (WITH LEFTOVERS) **PREP** 15 MIN **COOK** 4 HR

For an herby twist on the rub, you can add 2 tbsp. minced rosemary or thyme.

- 1 bone-in fresh ham (10 to 12 lbs., butt end) with ½-inch layer of exterior fat**

Zest of 1 lemon (about 1½ tsp.)

- 1 medium shallot, minced**
- 2 tbsp. olive oil**
- 1 cup white wine**

Glaze (optional, see recipes on page 109)

1. Let the ham stand 30 minutes at room temperature. Preheat the oven to 400°. In a small bowl, combine the next 3 ingredients, 1 tbsp. kosher salt and 1½ tsp. pepper.
2. Using a sharp knife, score the fat (do not cut into the flesh), making a 1-inch crosshatch pattern. Transfer the ham to a

- rack set inside a large roasting pan. Using your fingers, spread the rub all over the ham and inside the crosshatch crevices.
3. Roast the ham 30 minutes. Reduce the oven temperature to 325°. Gently pour ⅓ cup of the wine over the ham, being careful not to wash off the rub. Roast 1 hour more, drizzling ⅓ cup wine over the ham every 30 minutes. Continue roasting, tenting with foil if browning too quickly, until an instant-read thermometer inserted into the ham in several spots (do not touch the bone) registers 140°, 2 to 2½ hours.
4. Increase the oven temperature to 400°. Brush the ham with a glaze, if using. Roast until the glaze darkens and is sticky, 10 to 15 minutes depending on the glaze. Let the ham rest at least 30 minutes before carving.



Try New Italian Cheese & Herb Pita



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The table is set and so is your Easter.

There are many hams you can serve this holiday. But only a Smithfield ham will leave your family craving more. Flavor hails from Smithfield. Visit smithfield.com.



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Launched in 2006, Rachael Ray's nonprofit organization empowers kids and their families to develop healthy relationships with food and cooking. By providing the tools to create easy, affordable and delicious meals, Yum-o! is changing the way America eats. For more information visit Yum-o.org.



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MAKEOVER

MEAL

Healthy BRUNCH

Whip up a restaurant-style
brunch with a fraction of the
fat and calories. The best part?
You can stay in your PJs!

BY JACKIE NEWGENT, RDN

PHOTOGRAPHY BY PETER ARDITO | ILLUSTRATION BY FRANCES MACLEOD

BLUEBERRY PANCAKES WITH CARAMELIZED BANANAS

SERVES 4 (2 EACH) **PREP** 15 MIN **COOK** 25 MIN

- $\frac{3}{4}$ cup whole-wheat pastry flour
- 1 tsp. baking powder
- $\frac{1}{4}$ tsp. baking soda
- $\frac{1}{4}$ tsp. salt
- 3 tbsp. pure maple syrup
- 2 tbsp. plus 1 tsp. butter
- $\frac{3}{4}$ cup plus 2 tbsp. low-fat buttermilk
- 1 egg
- $\frac{1}{2}$ tsp. pure vanilla extract
- 1 container (6 oz.) fresh blueberries
- 2–3 ripe bananas, cut crosswise into $\frac{1}{4}$ -inch slices

1. Preheat the oven to 200°. In a bowl, whisk the first 3 ingredients with $\frac{1}{8}$ tsp. salt. Add 1 tbsp. maple syrup and $\frac{1}{2}$ tbsp. butter. Combine with a fork until a crumbled mixture forms.

2. In a large bowl, whisk the buttermilk, egg and vanilla. Whisk in flour mixture. Let stand 5 minutes; fold in berries.

3. In a large nonstick skillet or griddle, melt 1 tsp. butter over medium heat. Add two $\frac{1}{3}$ -cup scoops of batter to the skillet, spacing about 2 inches apart. Cook until browned on the bottom and bubbles begin to pop on top, about 3 minutes. Flip and cook until browned and cooked through, about 2 minutes. Transfer to a heatproof platter; place in the oven to keep warm. Repeat with 3 more tsp. butter and batter.

4. Heat the remaining $\frac{1}{2}$ tbsp. butter in another large nonstick skillet over medium. Add the remaining 2 tbsp. maple syrup, $\frac{1}{8}$ tsp. salt and the bananas. Cook, stirring often, until heated through, 2 to 3 minutes. Spoon over pancakes.



MILKING IT

Low-fat buttermilk has a third fewer calories and about 75 percent less fat than the original and is just as rich and tangy!

NUMBER CRUNCHER

When flavoring flapjacks, consider how a two-tablespoon serving of these popular toppings stacks up.



BEFORE

800
calories

17g
fat

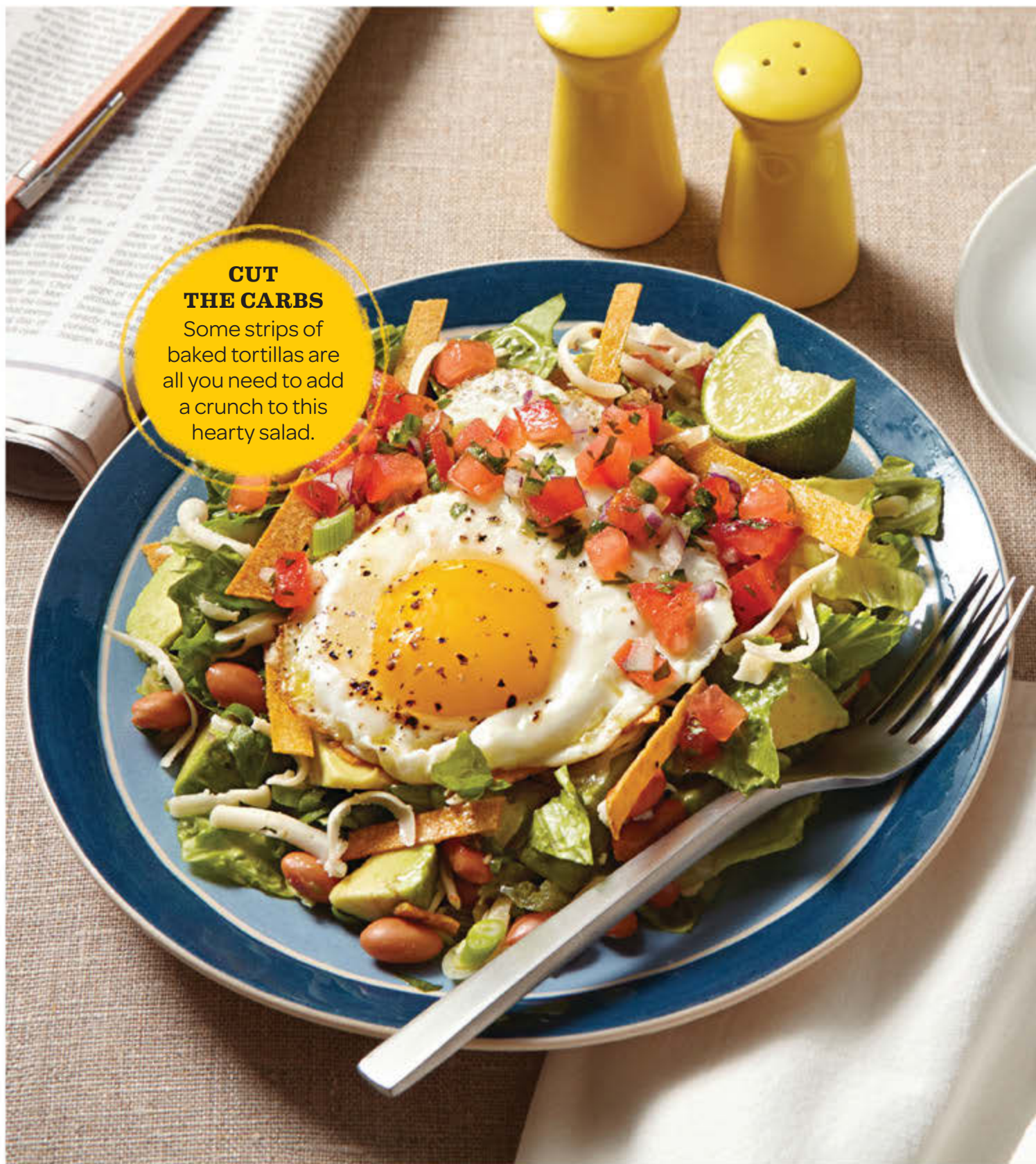
AFTER

310
calories

9g
fat

Pancake syrup	105 calories
Pure maple syrup	104 calories
Raspberry jam	100 calories
Chopped walnuts	96 calories

Powdered sugar	58 calories
Fresh whipped cream	52 calories
Whipped cream (canned)	18 calories
Sliced strawberries	7 calories



EGG-CELLENT TO KNOW
The way you prepare your eggs
impacts their healthfulness,
so choose wisely!

1 large egg fried in 1 tsp. olive oil	112 calories
1 large egg fried in 1 tsp. butter	105 calories
1 large hard-boiled egg	78 calories
1 large poached egg	72 calories



BEFORE	AFTER
1,250	470
calories	calories
71g	28g
fat	fat

**1 large egg scrambled
with 1 tsp. heavy cream**

89 calories

**1 large egg white fried
in 1 tsp. olive oil**

60 calories

HUEVOS RANCHEROS SALAD

SERVES 4 **PREP** 15 MIN **COOK** 15 MIN

- 3 tbsp. olive oil
- 4 6-inch corn tortillas
- 2 limes—1 juiced (about 2 tbsp.), 1 quartered
- 1 can (15 oz.) pinto beans, rinsed
- 1 avocado—halved, pitted, peeled and cut into 1/2-inch cubes
- 1 head (1 lb.) romaine lettuce, chopped (about 12 cups)
- 4 scallions, thinly sliced
- 3 oz. pepper jack, grated
- 4 medium eggs
- 1 cup pico de gallo

1. Preheat the oven to 375°. Using 1/2 tbsp. of the oil, brush both sides of the tortillas. Cut in half, then cut crosswise into 1/4-inch strips. Arrange on a rimmed baking sheet in a single layer and bake until golden brown and crispy, about 10 minutes.

2. In a medium bowl, whisk 2 tbsp. oil and 2 tbsp. lime juice. Toss with the beans and avocado.

3. In a large bowl, toss the lettuce, scallions and cheese. Add the bean-avocado mixture and toss gently to combine. Divide among bowls.

4. In a large skillet, heat the remaining 1/2 tbsp. oil over medium. Crack the eggs into the skillet, season with salt and pepper and cook until the whites are just set but the yolks are still runny, about 5 minutes.

5. Top each salad with tortilla strips and an egg. Spoon 1/4 cup pico de gallo over each portion and serve with the lime wedges.

SWEET POTATO HASH

2 tbsp. olive oil • 4 cups diced sweet potatoes • 2 red bell peppers, diced • 4 thinly sliced scallions, whites and greens separated • 1½ tsp. minced fresh tarragon ➔ In a large nonstick skillet, heat oil over medium-high. Stir in sweet potatoes, peppers and scallion whites; season. Cover and cook until potatoes are tender and begin to brown, about 8 minutes. Uncover, add the scallion greens and tarragon. Cook, stirring, 3 to 4 minutes. Serves 4.

CHEESE & CHIVE GRITS

2 cups fat-free milk • 1 cup yellow or white corn grits • 1½ tsp. unsalted butter • 3 oz. goat cheese, crumbled • 1½ tsp. minced fresh chives or basil • hot sauce (optional) ➔ In large saucepan, bring milk, 1¼ tsp. salt and 1¾ cups water to a boil over high. Whisk in grits. Bring to a boil, whisking constantly. Reduce heat to low and cook, whisking often, until creamy, about 4 minutes. Stir in butter and 2 oz. (about ¼ cup) goat cheese. Divide among bowls. Top with remaining goat cheese, chives and hot sauce, if desired. Serves 4.

TURKEY SAUSAGE PATTIES

12 oz. ground turkey • 1 cup quick oats • ⅔ cup grated red onion • 1 egg • 1 tsp. minced fresh rosemary • 1 tsp. minced fresh sage • cooking spray ➔ In bowl, combine all ingredients except cooking spray; season. Cover; chill 30 minutes. Form into twelve 3½-inch patties. Coat nonstick skillet with cooking spray; heat over medium-high. Cook patties until browned and cooked through, about 2 minutes per side. Serves 4.





270
calories | 7g
fat

230 | 8g
calories | fat



SLASH THE FAT

This creamy, healthy riff on hollandaise forgoes yolks and cuts the amount of butter called for in the classic sauce.

JAVA JOLT
A morning cup of joe gives you a nearly calorie-free pick-me-up, but keep an eye on what you stir into your cup.

1 cup black coffee	2 calories
2 tbsp. sugar	98 calories
1/4 cup half-and-half	78 calories
1/4 cup whole milk	37 calories



1/4 cup soy milk	28 calories
1/4 cup skim milk	21 calories
1/4 cup plain unsweetened almond milk	9 calories

PORTOBELLOS FLORENTINE

SERVES 4 **PREP** 15 MIN **COOK** 20 MIN

- 8 large (4-inch) portobello mushrooms, stemmed
- 1 tbsp. olive oil
- 1½ lbs. fresh baby spinach
- 1 tbsp. fresh lemon juice
- 2 tbsp. unsalted butter
- 1 tbsp. whole-wheat pastry flour or unbleached all-purpose flour
- ¾ cup whole milk
- 3 oz. shredded sharp provolone
- 8 medium eggs
- 1 tbsp. toasted pine nuts
- ½ tsp. lemon zest

1. Preheat the oven to 200°. Heat a grill pan over medium-high. Brush the mushroom tops with the oil and grill until softened and charred in spots, about 5 minutes per side; season. Transfer to a baking sheet and keep warm in the oven.

2. In a large pot, toss the spinach over medium heat until just wilted, 3 to 5 minutes; drain. Stir in the lemon juice, 1 tbsp. butter and ¼ tsp. salt; drain.

3. In a small saucepan, melt 1 tbsp. butter over medium. Add the flour; whisk until golden, about 1 minute. Whisk in the milk. Cook, whisking often, until thickened, about 3 minutes. Add the cheese and ¼ tsp. salt; whisk until smooth. Cover and reduce heat to low; stir occasionally.

4. In a large skillet, bring 3 inches water to a boil; reduce heat to low. Crack eggs into the skillet, spacing apart. Poach until whites are just set, 3 to 4 minutes.

5. Place 2 mushrooms upside-down on each plate and top with spinach mixture. Use a slotted spoon to transfer eggs to each and top with sauce. Garnish with the pine nuts, lemon zest and pepper.

What's brunch without a few (fat-free) cocktails?

MORNING SPRITZERS

GINGER POM

2 oz. pomegranate juice

- 1½ oz. sparkling wine
- 1 oz. natural ginger ale
- 3 pomegranate seeds ➔

Combine first 3 ingredients in a glass. Garnish with pomegranate seeds.

GRAPEFRUIT LEMON

2 oz. fresh grapefruit juice

- 1½ oz. sparkling wine
- 1 oz. natural lemon soda
- grapefruit twist ➔

Combine first 3 ingredients in a glass. Garnish with grapefruit twist.

ORANGE CREAM

2 oz. fresh orange juice

- 1½ oz. sparkling wine
- 1 oz. cream soda • orange slice ➔

Combine first 3 ingredients in a glass. Garnish with orange slice.

70

calories

60

calories

70

calories



BRUNCH MENU DO'S AND DON'TS

Feel like going out for brunch instead? Use this handy guide to make wiser choices when you order away from home.

SOMETHING SWEET

BUYER BEWARE

It's no surprise that stuffed French toast, usually packed with a little bit of fruit and a lot of cream cheese, is a no-no. A typical serving is around 1,000 calories.

BEST BET

Calorie for calorie, pancakes and waffles are pretty similar: It's the toppings you need to be smart about. A half cup of berries, peaches or apples are all under 50 calories.

EGGS

BUYER BEWARE

Watch out for omelets that are made with three or more eggs and *then* packed with rich fillings like sausage and cheese. These mega dishes can have 900 or more calories—without the toast.

BEST BET

Build your own veggie omelet. Ask if the omelet can be made with fewer eggs or with a combo of egg and egg whites. One large egg weighs in at around 70 calories and 5 grams of fat.

MEATY SIDES

BUYER BEWARE

Standard-size pork sausage patties and links have more than twice the calories of a strip of bacon.

BEST BET

You can have your bacon and eat it, too! One slice has about 50 calories and 4 grams of fat.

BEVERAGES

BUYER BEWARE

Steer clear of flavored coffees. The syrups used to make them can pack in dozens of empty calories per cup.

BEST BET

Good news: A Bloody Mary gets the green light—it typically has just 160 calories. Skip the vodka to slim it down to about 30.



EveryDay

with Rachael Ray

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SCRATCH PAD

WE WENT TO COOKING SCHOOL SO YOU DON'T HAVE TO

FISH TALES

THE REEL DEAL

Why buy whole fish? Because they're more forgiving to cook and cheaper than fillets—and way impressive! Get hooked on whole with these tips.

Best catch Whole fish you can buy small, like red snapper and branzino, are ideal for beginners since they cook quickly and are easy to fillet: Work your knife gently along the bones to slice away the top fillet. Next, lift up the tail to remove the skeleton in one piece, exposing the bottom fillet.

Make your pick Look for fish that's firm to the touch, with clear eyes (cloudiness is a sign of age), bright gills (they darken over time) and sparkling, intact scales.

Prep school Many supermarkets sell whole fish scaled and gutted—but if not, you can ask anyone from the fish department to clean it for you.



QUICK-ROASTED
BRANZINO WITH
DRY VERMOUTH
& TOMATOES
page 85

Keep it cool Fish keeps best at 32°, which is colder than the recommended fridge temp (40°). To keep it fresh for up to two days, surround with ice in a plastic bag set in a large bowl, and refrigerate, turning occasionally and replacing the ice as it melts.

Cook it quick Season the fish inside and out with salt and pepper, stuff the cavity with aromatics, such as citrus slices and herbs, and drizzle with olive oil before roasting. The fish is done when the skin is crispy and the flesh is opaque and flaky.

BANANAS
FOSTER
page 102



KITCHEN FIX!

SWEET SALVATION

We've all been there: You're about to whip up a batch of cookies or dessert but, darn, the brown sugar you just pulled from the pantry is rock hard! Try one of these three easy, test kitchen–approved tricks for softening it up.

Microwave method



The fastest way to soften brown sugar is to transfer it to a microwavable bowl, cover it with a damp paper towel and microwave it on high in 20-second increments until the sugar softens.



Oven method

No microwave? No problem! Wrap the sugar tightly in aluminum foil and bake at 250° for 10 to 15 minutes. Transfer it to a bowl and mash with a fork to break up any clumps.



Bread method

If you have more time, you get the softest, fluffiest results by sealing the sugar in a plastic bag with a piece of bread for a few hours. The bread's moisture will hydrate the sugar without turning it soggy.

CITY HAM WITH
ORANGE & CLOVES
page 107

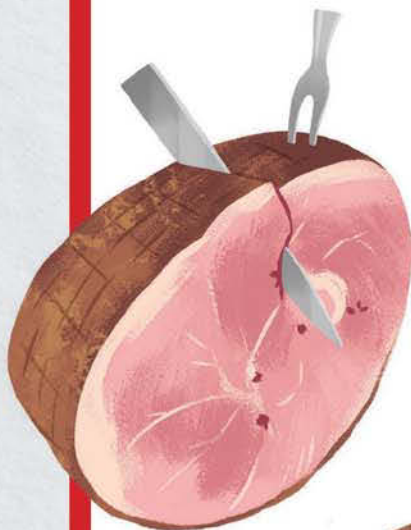
HERE'S HOW YOU...

SLICE A BONE-IN HAM

Break down your ham into party-ready slices with these three easy steps.

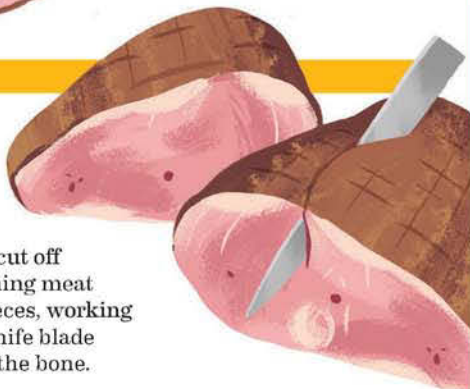
STEP 1

Place the ham on a cutting board. Take a look at the ham and you'll notice that the bone is off-center. Stick a carving fork into the smaller portion of meat, steadying the ham on the cutting board. Using a carving knife with the blade parallel to the bone, slice off the larger portion of meat. Set it aside.



STEP 2

Place the smaller, bone-in portion cut side down and cut off the remaining meat in large pieces, working with the knife blade parallel to the bone.



STEP 3

Now slice each boneless piece: Place it on its flattest side on the cutting board, steadying with a carving fork. Slice to your desired thickness.



HOT TIP

BANISH THE BURN

Love chiles in your food, but hate how the heat stays on your hands? Try this tip from staffer and chile connoisseur Shay Spence.

"My father has a hot sauce company, Royito's, in Texas—and he also grows his own chiles in the backyard. From a young age, I learned the hard way about the lingering, tingling effects of chiles on your hands. After years of trying to tame the flame, I finally found a trick that works: Stir 3 tbsp. baking soda with 1 tbsp. water. Slather the mixture on your hands after chopping chiles, let dry, then wash with soap and water. It's magic—no more fiery fingers!"

TILAPIA TOSTADAS
page 68



TRICK OF THE TRADE

SHAKE IT 'TIL YOU MAKE IT!

Finish your dessert with a flourish using this cool party trick: Pour whipping cream into a Mason jar (1 cup cream makes 1½ cups whipped cream) and stir in 1 or 2 tbsp. powdered sugar and about ¼ tsp. pure vanilla extract. Screw on the lid and shake it up! After 2 minutes, you'll have sweet, fluffy cream ready to dollop straight from the jar.



BALSAMIC
BERRY
SHORTCAKES
page 33

INTRODUCING



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Put the rove in Rover

Spring-breaking? Take the whole family—and that includes the four-legged members! Our latest finds make pet travel easy. BY JESSIE SHOLL

PACK AND PLAY

For pups (or any small animals) who like to feel the grass under their paws, the Trixie Soft Sided Mobile Play Pen has a detachable bottom (from \$48, bedbathandbeyond.com).



MOBILE SERVICE

Collapsible to the point that they'll fit in your pocket, Fold 2 Go Travel Pet Bowls make on-the-go eating and drinking a snap (\$9, target.com).



CASE CLOSED

A cozy kennel that folds into a flat rectangle, Sportpet's Pop Crate couldn't be easier to collapse and carry (from \$26, walmart.com).



I'm packin' cuteness, people!

Saul, a 9-year-old rescued standard Schnauzer, rocks a daypack with roomy saddlebags (from \$35, outwardhound.com).



Erik and Anne with Roxy.

ANOTHER DOG SAVED:

ROXY

1½-year-old Great Dane

Adopted by: Anne and Erik Giovannetti, from the Haven-Friends for Life shelter in Raeford, NC (thehaven-friendsforlife.org)

Bragg-ing rights: Close to Fort Bragg Army base, the Haven places lots of animals with families that have to live with long absences from each other, says founder and executive director Linden Spear. "Anne knew that when the time came for Erik to leave for training or deployment, she'd want a companion so the house wouldn't feel empty." And adorableness wouldn't hurt.

Expanding the unit: The Giovannettis went from fostering for the Haven to adopting Roxy—plus two cats. "From the moment my husband saw Roxy, a Great Dane who never got the memo she's not a lap dog, he fell in love. Since then, she's had him wrapped around her paw." —SARAH ZORN



PHOTOGRAPHY BY CARLI DAVIDSON



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†BLUE Naturally Fresh litter is biodegradable if composted, or disposed of in a similar fashion. Landfill disposal of litter in plastic bags is not conducive to biodegradation.



Celebs tell us what they crave, we tell them what to cook!

Tony Danza

New York City recently welcomed Tony Danza back to Broadway as the star of Honeymoon in Vegas. Between shows, he took a break and ventured into his kitchen to show one of our recipes who's the boss! BY JERYL BRUNNER

WHAT'S YOUR COOKING CRED?

WHERE'D YOU GET YOUR KITCHEN SKILLS? I grew up watching my father, who did most of the cooking.

WHAT DO YOU ENJOY ABOUT MAKING A DISH?

To me, cooking is a great way to relax. After all, if you're chopping garlic, there's not too much more you can think about while you're doing that.

ANYTHING YOU WON'T EAT OR COOK? I have no food issues. I'm not vegan or gluten-free. I'm Italian!

OK, MAKE OUR...

Crispy Parmesan Pork

INGREDIENTS: 2 tsp. tangerine zest and ¼ cup juice • ¼ cup EVOO • 1 small red onion, slivered • 4 boneless, ½-inch-thick pork loin chops (4 oz. each) • ½ cup slivered almonds • ½ cup grated Parmesan • 1 egg • 6 to 7 cups baby spinach

INSTRUCTIONS: In a medium bowl, mix the tangerine zest and juice. Whisk in 2 tbsp. oil; season. In a large bowl toss the onion and 1 tbsp. of the tangerine dressing to coat; let marinate. Season the pork with salt and pepper. Using a food processor, grind the almonds and Parmesan to the texture of fine breadcrumbs. Place in a shallow bowl. In another shallow bowl, lightly beat the egg. Coat the pork in the egg, then the nut mixture, pressing to adhere. In a large nonstick skillet, heat the remaining 2 tbsp. EVOO over medium-high. Reduce the heat to medium, add the pork and cook until golden and cooked through, 3 to 4 minutes per side. Remove pan from the heat and let the pork rest 3 minutes. Add the spinach and remaining dressing to the marinated onion; toss to coat. Serve with the pork.



SO, HOW DID IT GO?

"I made the recipe my own by subbing in wasabi-coated almonds. I really liked the finished product, and the leftovers were great, too!"



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